EXPERIENCE JAPAN IN NEW YORK CITY

CHOPSTICKS NY®

JULY 2012

#63

FREE

5th Anniversary

Flavors of Summer 2012

SPECIAL INTERVIEW

B'z [Rock duo]

Loudness [Japan's hard rock band]

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EVOLUTION

Constantly evolving, Salon Vijin enters the forefront of hair-styles and trends with its new location in the Lower East Side.

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MINORU MINAMIDA Under the guidance of international art director Mark Pipino at Pipino & Bucheri on New York's 5th Avenue Minoru learned Sassoon techniques and devised original haircut styles that are "flattering, individualized and easy to maintain " After introducing the Japanese Straight Perm to the US in 1983, Minoru developed his signature, Aesthetic Straight Perm Beloved for his styles that are easy to recreate he has amassed a following of raving fans With salons in Japan, New York and Atlanta and a salon in Shanghai which opened just this January in the heart of the Shanghai French Concession he has customers all over the world

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Ponto Ponto
www.as-snail.com

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Presented by The No.1 Japanese free paper in NY NY Japan

"We are bluesy, catchy, heavy and also have Asian flavor." —— TAK MATSUMOTO (B'z)

"We never lost the feeling we had when we started this band, and we try to respect each other." —— KOSHI INABA (B'z)

With over 80 million records sold, Japanese rock duo B'z has been the front-runner of Japanese rock music ever since they debuted in 1988, and the band, formed by guitarist Tak Matsumoto and vocalist Koshi Inaba, has never failed to catch the hearts of an audience. Before the start of their U S tour, B'z LIVE-GYM 2012 -Into Free-, Tak and Koshi expressed their excitement toward the tour and talked about their music

B'z: Japanese hard rock duo, Tak Matsumoto (composer, producer, guitarist) and Koshi Inaba (vocalist, lyricist) are one of the best-selling, award-winning Japanese musical acts with 46 consecutive #1 singles, 24 #1 albums and more than 80 million records sold. Since the two met and formed the band in 1988, they have become a huge hit and continued their success on the music charts, bringing in huge crowds at their numerous live performances in Japan and overseas. Over their 24-year career, they have developed their sound, from experimental, jazz, pop and hard rock and have worked with notable artists like Mr. Big bassist Billy Sheehan, as well as performed with Aerosmith. In April 2012 B'z released their 50th single, GO FOR IT, BABY Kioku no Sanmyaku.
B'z official website
http://bz-vermillion.com/intofree

Not so many things can be disclosed at this point, but would you give us a little sneak peak of your live performance in the U.S.? Will it be more geared towards an American audience?

Tak: This tour is going to be the 4th tour in the U.S. for B'z. I always love to play in the U.S., and I would like to release more English songs for American audiences. The show will be a mix of both Japanese and English. Koshi: We are planning to perform both English and Japanese songs, and look forward to the U.S. audience hearing our new English songs. You might sweat a lot at our show, but you'll enjoy it!

You must be excited about the U.S. tour this fall. What do you expect from these performances?

Tak: I haven't been to NYC in a long time, so I'm really looking forward to going back, and also going to Washington for the first time.
Koshi: It's the first time for me to perform in NY, so I get very excited and look forward to it. I used to go to NY to record and shoot videos, so being able to have a show there is profound.

In Japan, B'z is accustomed to performing in venues with more than ten thousand seat capacities, but on this tour, you will perform in much smaller venues. What do you think this difference will make with your perfor-

mance? Any advantages?
Tak: I really like playing at small venues because no big production is involved. I can focus on playing music with just a guitar and an amplifier.
Koshi: The audience is very close so I can hear their voices and see their facial expressions. It makes me very excited.

Please describe B'z sound to the American audience?
Tak: Basically B'z is a rock band, but our music is not only rock. Many kinds of things inspire and influence us to write songs. We are bluesy, catchy, heavy and also have Asian flavor.
Koshi: Japanese born rock, influenced by rock music from the U.S. and England.

B'z has been the front-runner of the music scene in Japan for about 25 years. Is there any secret for this success?
Tak: I believe we respect each other. Being a member of B'z motivates me to work hard and keep on going.
Koshi: We never lost the feeling we had when we started this band, and we try to respect each other.

Please answer individually. Would you explain where the "fundamental nature" of your music comes from?
Tak: My parents bought me the Beatles album 1967 - 1970 on my 14th birthday. I really loved "While My Guitar Gently Weeps". Eric Clapton's guitar solo inspired me very much. It felt exactly like the guitar was weeping! So I got started playing guitar after that.
Koshi: As a singer, I admired the voice and presence of Robert Plant.

It might overlap with the previous question, but could you list a couple of artists that influenced you?
Tak: So many guitar heroes and great musicians.
Koshi: Besides Japanese singers, I love Robert Plant, Freddie Mercury, Steven Tyler.

Give us the name(s) of non-Japanese musician(s) you would like to do collaborations with? Tell us in what way and what made you think so.
Tak: I'm ready to collaborate with any great musician if I have a chance. Jeff Beck?
Koshi: I like the band sound of Stone Temple Pilots. If there is any chance to work with them, I would like to.

From a global viewpoint, how would you like to make B'z evolve?
Tak: I think the world's music industries are in a chaotic state, especially in Japan. We keep trying to create good music. That's just what I would like to do as B'z.
Koshi: Not limited to North America, I would like to always be able to perform anywhere in the world.

Please give a message to the audience in New York.
Tak: Hello, New York! This is a wonderful opportunity for me to visit the Big Apple. I hope you enjoy our first show in NY! I'm looking forward to seeing you all!
Koshi: I'm so excited for our first performance in NY. I'll give my best performance!

B'z
Career Milestones/Timeline

1988
B'z record debut with first single *Dakara Sono Te wo Hanashite*

1990
5th single *Tsuyoi no Kamachi Angel* tops #1 on Japan's Oricon charts

1993
First open-air concert *Jap the Ripper* with 104,000 attendees

1995
4th album *LOOSE* sold 3 million copies, B'z best seller so far

1997
Inaba releases first solo album *Magma*.

1999
Matsumoto is 5th artist to receive an original Gibson signature model guitar "Tak Matsumoto Les Paul"

2002
B'z performance with Aerosmith at FIFA World Cup
B'z first U.S. Tour

2004
Inaba's first solo tour
Matsumoto starts own label *House of Strings*
Matsumoto released the album TMG with Eric Martin (Mr. Big) and Jack Blades (Night Ranger)

2007
First Asian act to be inducted into Hollywood's Rock Walk

2010
Matsumoto released the album *Take Your Pick* with American jazz pop rock guitarist, Larry Carlton
Inaba appeared on Slash's album as a guest vocalist

2011
Take Your Pick won the Grammy Award for Best Pop Instrumental Album at the 53rd Grammy Awards

B'z LIVE-GYM 2012 - Into Free -

Sep 17: The Warfield, San Francisco, CA
Sep 19: Showbox Sodo, Seattle, WA
Sep 20: Orpheum Theatre, Vancouver, BC
Sep 26: Sound Academy, Toronto, ON
Sep 28: The Fillmore, Silver Spring, MD
Sep 30: Best Buy Theater, New York, NY
Oct. 7: Gibson Amphitheatre, Los Angeles, CA

All things new from stores, products, services to events

DRINK

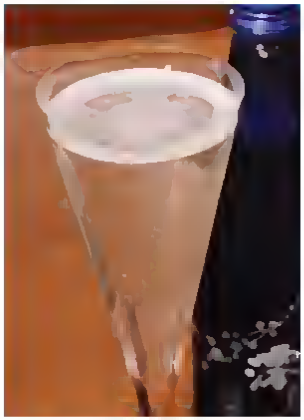
A New Effervescent Sake Experience

As the summer heat escalates people crave refreshing drinks more and more. In the beginning of May, with perfect timing to meet this need, a new sparkling sake, Sho Chiku Bai Shirakabe Gura MIO, became available in the NY Tri-state area.

With only 5% alcohol content, MIO boasts a slightly sweet flavor reminiscent of grapes and pears with a pleasant sensation of refreshing bubbles. To achieve these features Takara Shuzo Co., Ltd. masterfully incorporated their original fermenting technique and low temperature brewing system into traditional sake brewing methods. This resulted in an easy to drink sake, accessible even to beginners. "It is a sake with a flavor like never before, and it can be enjoyed by all five senses. Even those who have never tried sake or disliked sake can drink it," says Mr. Hirokazu Nishikawa marketing senior manager of TAKARA SAKE USA INC.

MIO is such a versatile beverage it can be enjoyed in many ways. Great as an aperitif, it can stand alongside savory appetizers like olives, cheeses and nuts as well as serve as a digestif with desserts such as strawberries or chocolate. Whether relaxing at home or in conversation at parties, MIO can be enjoyed whatever the mood.

Packaged in a 300 ml stylish bottle, the convenient size makes it a perfect introductory sake. Providing new sake experiences to customers, MIO can revitalize the entire sake market.



A sweet aroma wafts up when you sip, then its fruity taste and distinctive sparkling amuses your palate.

Info: www.takarasake.com

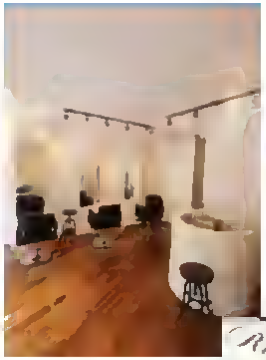
BEAUTY

Tokyo Salon Techniques in Alphabet City

On a quiet, tree-lined street in Alphabet City, veteran hair stylist, Ryuji Uchida recently opened REBIRTH hair salon.

The salon focuses on Japanese-style service to its customers in which a single stylist provides all services to each client from beginning to end: consultation, shampoo, cut, color, perm, and finishing touches. "In addition to the benefit of one stylist taking responsibility to create the overall image, Japanese service is very detail-oriented, and I think that American clients will really enjoy it," says Ryuji. With over 20 years of salon experience in both Japan and the United States, he creates great hairstyles for any hair type. But what sets Ryuji apart is his in-depth knowledge of Asian hair, which has distinct characteristics. He can manage Asian hair types while incorporating contemporary styles and methods.

Ryuji and his staff travel back to Japan regularly, so they keep up with all the latest hair trends, techniques, and products. Why don't you enjoy a Japanese hair service and get a modern look from REBIRTH salon!



Frequently doing hair and make-up for actresses and singers in both Japan and the U.S., Ryuji Uchida has stayed abreast with trends in Japan, enabling him to offer current Tokyo styles.

A few steps off Tompkins Square Park, you find REBIRTH hair salon. Organic yet chic interior welcomes you.

REBIRTH
304 E. 8th St. (bet. Ave. B & C), New York, NY 10009 | TEL. 212-677-1742 | www.rebirthny.com

BEAUTY / PRODUCT

Innovation and Beauty in One Portable Package

Japan is known for their innovation and miracle beauty products. With moisturized skin being one of the most important beauty secrets in Japan, both technology and beauty are combined in *IMIY Nano Handy Beautifier*, available in the U.S.

Essentially, a mini humidifier in a convenient cellphone-like package, ultrasonic waves split water into nano sized particles to create a fine mist easily absorbed by the skin. Just slide down cover to open and hold over your face, skin and even hair to receive a stream of mist for 30 seconds. With high-speed vibration technology micronizing water into particles finer than foundation and sunscreens, it is suitable over skin products without wetting or messing make-up while still delivering moisture to every layer of the skin. Easily add mineral water or your favorite toner to convert into nano particles.

With its lightweight compact design, it can be carried anywhere, from the office, or in flight, so you can stay hydrated at all times. The IMIY portable moisturizer is available now at NYC's import gadget store, AC Gears.

Info: AC Gears, 69 E. 8th St. (bet. Broadway & University Pl.), New York, NY 10003
TEL: 212-260-2269 | www.acgears.com

DRINK

World's First 0.00% Alcohol Beer Beverage

Japanese beer company, Kirin, released the first-ever 0.00% alcohol beer taste beverage, Kirin Free. While other beers have claimed to be "alcohol-free," in actuality anything around 0.5% can be deemed non-alcoholic. Kirin's innovative brewing process maintains the barley malt and hops found in regular beer, but yeast-free to achieve 0.00% alcohol as well as 60 calories per 11.3 oz. serving. Now beer lovers can still enjoy the taste of beer anytime anywhere, without worrying about the aftereffects. While it doesn't target those who drink for the sole purpose of getting drunk, Kirin Free can revolutionize the beer market by providing drinkers with other opportunities to enjoy the taste of beer. After a hard days' work, enjoy a refreshing glass of beer before driving or include designated drivers in on the fun, without the dangers of alcohol. Because the taste of beer goes well with a variety of foods, Kirin Free is a much better alternative to soda, or enjoy its pairing with yakiniku or ramen.

www.kirin.com/KIRINFREE.aspx

TRAVEL

A New "Premium" Flying Experience with ANA

The biggest concerns for those who travel between New York and Japan are the 13-14 hour flight and how comfortable their experience will be. ANA (All Nippon Airways), one of Japan's largest airline groups, will offer further improvements to their Premium Economy Class. Premium Economy will provide more relaxed seating and upgraded service so customers can enjoy traveling at one rank above economy class on long-haul international routes.

Premium Economy is currently available on routes between Narita and Chicago, Washington, D.C. and between Haneda and Los Angeles to passengers who have purchased Economy Class tickets at special rates. From June 1, Premium Economy will see an enhanced level of meal service, including sparkling wine and soup in addition to regular economy class food and drinks. From September, Premium Economy will be extended to a number of international routes including those between Narita and New York, San Francisco and Los Angeles, which will debut ANA's new seating.

Premium Economy is separated from the regular economy class area to provide independent cabin space. Travelers can enjoy a relaxing flight in more spacious seating, which is 10% larger than economy class, equipped with roomy leg-rest, footrest and large headrest for extra comfort. These redesigned seats will feature innovative services such as iPod® connector, USB port, PC power port and personal 10.6 inch touch panel screens.

The long journey to your destination is now more enjoyable with a level up on comfort and function. Traveling economy has never felt so luxurious.

10.6 inch monitor allows you to enjoy on-demand entertainment programs along with PC power outlet, USB port, iPod® connection and a personal light.

Seats have large headrests to provide better support for your head and promise more relaxation with leg-rests and footrests provided at your feet and central armrests equipped with cocktail trays to hold your drinks.

In addition to regular Economy Class J-MENU meals and drinks, Premium Economy offers sparkling wine and soups.

Info: www.fly.ana.com

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www.house-foods.com

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Flavors of Summer 2012

Food Trends in Japan 2012: Maximizing Umami and Inspiring Creativity

Here we introduce the hottest culinary trends in Japan this summer, shio koji (salt koji) and maze-men. Shio koji is a versatile seasoning that adds umami, which can be made easily at home. Maze-men, a type of soup-less ramen, allows you to create your own combination of sauce and toppings. Some cooking ideas are provided.

Featured Restaurant

Hatsuhana Park / Aburiya Kinnosuke / ennju / Fujiyama / GAMMEEOK / Hidechan Ramen / Ippudo NY / Momokawa / Pongsri / Ramen Takumi / Sobakoh / Sushi Yasaka / Wasan / MEGU

Let's Eat the Season

Cold Pasta with Fresh Tomato and Shiso Sauce

The KURAMOTO

KOMASA JYOZO CO., LTD

Listings

Japanese Restaurant
Asian Restaurant
Grocery & Sake

Food Trends in Japan 2012: Maximizing Umami and Inspiring Creativity

Shio Koji (Salt Koji)

Japanese people really understand that the fermentation process creates an indescribably savory flavor, and they are masters of making good use of this flavor, which is called umami. This explains the fact that the staple seasonings for Japanese cuisine, soy sauce, miso, sake, mirin and rice vinegar are all fermented products. The ingredient currently sweeping the Japanese culinary scene from home cooking to the food service industry is also the product of fermentation.

Although it is a tradional seasoning that has been used in some regions in Japan for centuries, "shio koji" has become well known nationwide quite recently. Made simply from rice koji, salt and water, shio koji magically enhances the umami of the ingredients that it's used with, as well as gives subtle, elegant umami and a touch of sweetness to a dish without overpowering its main ingredients. It's used just like other Japanese seasonings in sauteed dishes, simmered dishes, pickles and as dressings and marinade sauces. Shio koji is tasty and versatile for use in cooking, but another reason for its recent popularity is that it's also nutritious. Through the fermenting process, it increases the amount of vitamin B1, B2, B6, H and Pateton acid. The Vitamin B group helps you to recover from fatigue, so it's perfect when you feel summer lethargy. Also, shio koji has a fair amount of lactic acid, which is known to be effective for intestinal disorders. All nine essential amino acids that cannot be synthesized in the human body are also contained in shio koji. It is a healthy substitute for salt. Since it's easily made at home, you can try incorporating shio koji into your regular cooking repertoire. We will introduce how to make shio koji and examples of dishes using shio koji.

Maze-men

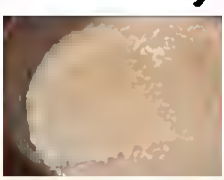
Another hot trend is "maze-men." This is a type of ramen noodles without soup but with a little bit of sauce and various toppings. It is eaten after mixing noodles, sauce and toppings well before eating, and this action gaves it its name: "mazeru" (to mix) and "men" (noodle). Maze-men emerged at almost the same time as the craze of tsuke men (ramen with dipping sauce), but the maze-men boom itself followed that of tsuke-men. The strongest appeal of maze-men is that its menu is not bound by any standards and its creativity has no limits. For example, if you like you can use pizza sauce, Indian curry, guacamole, pad Thai sauce, honey mustard or even chocolate sauce. As long as you think it's tasty, that's okay. Here we offer two maze-men recipes, one of them including shio koji.

Koji comes in two types, fresh (wet) and dried. In the U.S. you can find dried koji in Japanese grocery stores.

How to make shio koji

Ingredients: 1/3 cup salt
1 cup dried rice koji
1 cup (250 ml) water

- Mix the dried koji and salt and pour water until just covered. Ferment for about 10 days to 2 weeks at room temperature with loosely sealed. Mix once a day.
- About 1 hour after adding water, koji absorbs all water. In about a day, the koji grains (grain of rice) will start to melt, giving a syrupy consistency.
- With time, the aroma of koji will be strong, and increase in salt and sour taste.



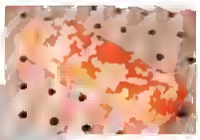
Finish

The retention period is about half a year in the refrigerator. As a guideline it can be stored long term if it contains the right amount of salt. If the amount of salt is too little, it will be difficult to last. Too much salt and it will be too salty to eat. Be careful of the amount of salt.

Shio koji Recipes

1 Grilled Salmon Shio Koji Marinade

Ingredients:
Makes 1 serving
❒ 1 fillet salmon
❒ 1 1/2 tbsp shio koji

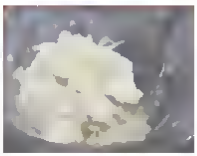


Directions:
1 Marinate salmon with shio koji for one night
2 Broil salmon until the surface turns slightly brown

2 Shio Koji Dip

Ingredients:
Makes 4 oz.
❒ 4 oz cream cheese
❒ 4 tsp shio koji
❒ Your choice of vegetables baguette, etc

Directions:
1. Mix shio koji and cream cheese well.
2. Serve on the side of vegetables and baguettes



You can put shio koji dip on a cracker as well

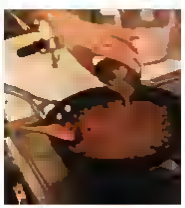
Maze-men recipes

3 Maze-Men with Miso Flavored Meat Sauce

Ingredients: Makes 2 servings
2 packs ramen noodles
Your choice of toppings
Miso Flavored Meat Sauce
❒ 1/2 lb ground beef ❒ 1/2 tbsp minced garlic ❒ 1 tbsp minced ginger ❒ 1 tbsp miso paste ❒ 1 tsp soy sauce ❒ 1 tbsp sugar ❒ 1 tbsp mirin ❒ 1 tbsp sake ❒ 1 tbsp sesame oil ❒ Ground sesame to taste

Dressing
❒ 2 tbsp soy sauce ❒ 2 tsp rice vinegar ❒ 1 tsp sugar ❒ 1/2 cup dashi broth

Directions:
1. Mix miso, soy sauce, sugar, mirin and sake together and set aside. 2. Heat sesame oil in a frying pan and add garlic and ginger and cook just until the aromas are released. 3. Add meat and cook. 4. Stir in miso mix. 5. Under high heat, fry until well done. 6. Mix all the ingredients for dressing. 7. Put ramen into boiling water and cook according to the directions on the package. 8. Serve ramen on a plate, garnish with toppings and miso flavored meat sauce, and pour dressing over. 9. Drizzle with sesame oil, if you like.



4 Maze-Men with Shio Koji Sauce

Ingredients:
Makes 2 servings
❒ 3 tbsp shio koji
❒ 1 tbsp rice vinegar
❒ 1/2 tsp sugar
❒ 1 1/2 tbsp extra virgin olive oil
❒ 1 1/2 tbsp sesame oil
❒ 2 packs ramen noodles
❒ Your choice of vegetables and eggs for toppings

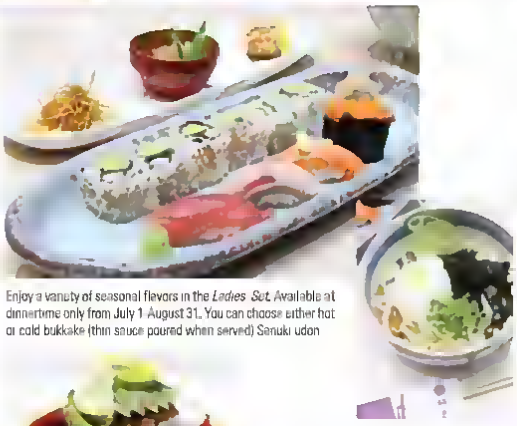
Directions:
1. Mix shio koji, rice vinegar, sugar, olive oil and sesame oil well.
2. Put ramen into boiling water and cook according to the directions on the package.
3. Once ramen is done, drain it and rinse in cold, running water.
4. Serve ramen on a plate, garnish with toppings and dress with shio koji sauce.
5. Mix everything when eating.

All recipe courtesy of Tomoko Kuroda-Swanson

LIMITED / SEASONAL

HATSUHANA PARK

DELECTABLE AND REVITALIZING NEW SUMMER MENU



Enjoy a variety of seasonal flavors in the *Ladies' Set*. Available at dinnertime only from July 1-August 31. You can choose either hot or cold bukkake (thin sauce poured when served) Sanuki udon

Topped with sliced avocados and soy glaze with ground mountain yam *Toro Steak* highlights a contrast of crunchy crust on the outside with silky raw tuna on the inside to amuse your taste buds.

Located in a secluded nook near Grand Central Station, chic Japanese restaurant, **Hatsuhana Park** serves the high quality food of the original Hatsuhana sushi restaurant, as well as a menu that extends beyond sushi including tempura and a variety of Japanese small plates. Offering an assortment of dishes, casual atmosphere and reasonable prices Hatsuhana Park welcomes all types of clientele from businesspeople to families and couples.

Served with a 3-piece appetizer (which changes daily), customer's choice of 4 pieces of sushi and 1 roll, noodle dish and dessert for only $18, *Ladies' Set* is one of the most sought-after dinner items in the restaurant. This summer they freshen up the *Ladies' Set* with Sanuki udon as the noodle dish: thick, fulfilling type of noodles with silky surface and chewy texture. Topped with grated Japanese yam to give a refreshing flavor that actually revitalizes your body.

They are also revamping "Today's Dinner Specials." In addition to current popular dishes such as jidori chicken, miso-glazed eggplant, gyoza, and salmon carpaccio tofu steak, and broiled squid, they are introducing sliced rib-eye steak dressed with refreshing original sauce served on a sizzling cast-iron grill for just $12 and toro (fatty tuna) steak coated with a crunchy crust for $10. Both are crafted not only for satisfying the palate but also for boosting your energy. Keep up your stamina in the hot summer months with these dishes.

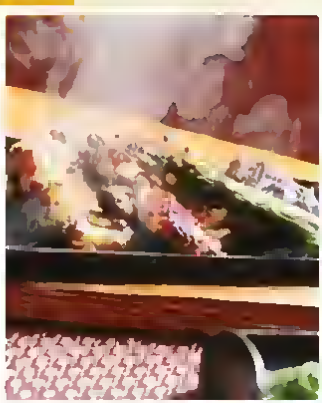
RESTAURANT DATA

237 Park Ave., (bet. 45th & 46th Sts.)
New York, NY 10017
TEL: 212-661-3400 / www.hatsuhana.com
Mon-Fri: 11:45 am-2:45 pm, 5:30-10 pm

RECOMMENDED

ABURIYA KINNOSUKE

UMAMI DISH FRESH OFF THE GRILL



RESTAURANT DATA

213 E. 45th St.
(bet. 2nd & 3rd Aves.)
New York, NY 10017
TEL: 212-867-5454
www.aburiyakinnosuke.com
Lunch: Mon-Fri 11:30 am-2:30 pm
Dinner: Mon-Sat 5:30-11 pm
Sun 5:30-10:30 pm

Midtown's izakaya known for their robata grill, **Aburiya Kinnosuke** is offering *Salt Koji Grilled Chicken Thigh* ($15) this summer. Organic chicken from LA is marinated in homemade salt koji for one week releasing enzymes that result in tender meat and umami flavor. Always grilled to order for a crispy outer skin and juicy meat, enjoyed as-is or with the accompanied shiso wasabi relish. It's so popular and addictive customers order repeatedly. Salt koji is also good for the body and skin, the perfect dish to beat the summer heat.

COLD

ENNJU

DISH BRINGING SUMMER BLISS

RESTAURANT DATA

20 E. 17th St.
(bet. Broadway & 5th Ave.)
New York, NY 10003
TEL: 646-336-7004
www.ennju.com
Mon-Fri: 11:30 am-10 pm
Sat & Sun: 12-6 pm

This season, casual Japanese dining restaurant **ennju** offers their energizing *Cold Tomato Udon/Soba* ($9). Freshest tomatoes from market are blended perfectly with the house made garlic oil and fresh basil in an original sauce served over your choice of cold soba or udon. Committed to quality ingredients and flavors, ennju uses only the tastiest tomatoes of the day they can find to serve with their noodles. The abundance of summer flavors will satisfy your craving and leave your body thoroughly refreshed. Get in from the summer heat and cool down with this limited dish.

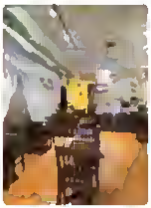
RECOMMENDED

FUJIYAMA
SUSHI SUPREME

20% off dinner for CNY readers
Valid thru Sep. 30

RESTAURANT DATA

1466 1st Ave.
(bet. 76th & 77th Sts.)
New York, NY 10075
TEL. 212-249-2722
www.fujiyamanyc.com
Mon-Fri. 11 am-3:30 pm
5-11 pm
Sat-Sun 1-11 pm



Fujiyama offers a variety of dishes from traditional Japanese to fusion style cooking that you can enjoy both for taste and presentation. Choose from fresh sashimi and sushi to original sushi rolls including *Spicy Tuna Roll* ($5.50) which won GrubHub's 2012 Golden Grub Award. *Fujiyama Maki* ($14) is a cute heart sushi roll which packs a bit of heat and some crunch using tuna tempura crumbs and an original sauce made with olive oil, chili pepper, cilantro and jalapeno. Cool off your tongue with over 30 kinds of sake, cocktails, wine or beer.

LIMITED / SEASONAL

GAMMEEOK
STAMINA BOOSTING SOUP

FREE [illegible] pancake for CNY readers
Valid from July 1 to 31

RESTAURANT DATA

465 Main St
Fort Lee, NJ 07024
TEL. 201-242-1333
Open 24 hours
www.gammeeok.com

110 Broad Ave.
Palisades Park, NJ 07650
TEL. 201-945-6300
Mon-Sun 11 am–Midnight

Famous for their *Seolleongtang*, ox bone soup, traditional Korean restaurant **GAMMEEOK** serves healthy, delicate dishes and warm hospitality. With imported spices and seasonings as well as meat and vegetables coming in every morning, their dishes are always fresh. Get beautiful skin and improve your immunity with collagen-packed soup *Samgyetang* ($18) made using a whole fresh chicken. With high nutrient content, it's perfect during the summer heat to prevent fatigue and regain stamina. Palisades Park location offers BYOB service while the Fort Lee location is open 24 hours.

LIMITED / SEASONAL

HIDECHAN RAMEN
FIGHT HEAT WITH FIRE

FREE draft beer for CNY readers with order of Fire Ramen
Valid thru July 31

RESTAURANT DATA

248 E. 52nd St.
(bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 212-813-1800
www.hidechanramen.com
Mon-Wed 11:30 am–11 pm
Thu & Fri 11:30 am–4 am
Sat 4–11 pm
Sun 4–10 pm

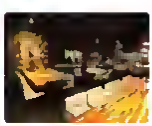
This summer, Midtown's **Hidechan Ramen** offers an original, fiery ramen, great for increasing metabolism. From July to September try their *Fire Ramen* ($10.50), a spicy ramen, using a healthy, kelp and bonito based broth, then topped with spring onions, Japanese chili pepper, pork ribs and beaten eggs. You can choose from thick or thin curly noodles, and from 4 levels of texture, from soft to al dente. The recommended way to enjoy *Fire Ramen* is with thick, al dente noodles. Unfiltered sake is great to counter the heat. Get energized with this filling ramen.

LIMITED / SEASONAL

IPPUDO NY
A BLACK TWIST ON TSUKEMEN

RESTAURANT DATA

65 4th Ave.
(bet. 9th & 10th Sts.)
New York, NY, 10003
www.ippudony.com
TEL. 212-388-0088
Mon-Thu 11 am-3:30 pm
5-11:30 pm
Fri, Sat. 11 am-3:30 pm
5-12:30 am
Sun 11 am-10:30 pm



The third menu item in this year's **Ippudo** "Black Series" is the *Kuro-Obi Tsukemen* ($20) offered from June to August. Kneaded with squid ink, the black, flat noodles are dipped into a special broth for a perfect flavor combination. A unique feature is dipping the cold black ramen noodles into the warm broth to get an enjoyable temperature experience on the palate. The dipping sauce is made using pork, chicken and fish to create a deep and rich flavor. It's so tasty, after eating all your noodles, just ask for the "Soup Wari" to add to your remaining broth and enjoy as a finishing soup.

RECOMMENDED

MOMOKAWA

QUALITY MEAT JAPANESE STYLE

RESTAURANT DATA

157 E. 28th St
(bet. 3rd & Lexington Aves.)
New York, NY 10016
TEL. 212-684-7830
www.momokawanyc.com
Mon-Sun: 6-11:30 pm

Momokawa is a restaurant where you can eat high quality meat like sukiyaki, shabu shabu and steak Japanese style, which brings out its natural flavor. Recommended is their *Momokawa Sukiyaki Course* ($60 – available for orders of two people or more) a filling course which includes small appetizer, assorted seasonal appetizer platter, soup, sashimi, grilled dishes, then sukiyaki udon or rice followed by dessert. Sukiyaki can be exchanged for shabu shabu. They also have a variety of tapas style dishes that can be enjoyed with their selection of over 40 kinds of sake and wine.

RECOMMENDED

PONGSRI THAI RESTAURANT

LONG LOVED THAI RESTAURANT

RESTAURANT DATA

244 W. 48th St.
(bet. Broadway & 8th Ave.)
New York, NY 10036
TEL. 212-582-3392
www.pongsri.net
Mon-Sun: 11:30 am–11:30 pm

Having served authentic Thai cuisine for 40 years, **Poegsri** has constantly amused NYC customers. They recommend *Gai See Mee* ($10.95-12.95) to first timers, unique egg noodle dish with assortment of sauteed ingredients in a thick chicken flavored sauce. You can choose a main topping from shrimp, calamari, chicken, beef or pork. Another suggestion is *Ka-Ree Fried Rice* ($10.95), a yellow curry flavored fried rice served with cucumber salad. Try mixing the salad with the rice, and it tastes great and more refreshing. Even in Thailand these dishes are popular and eaten regularly.

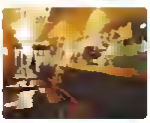
SPICY

RAMEN TAKUMI

HOT AND COLD ENERGY BOOSTER

RESTAURANT DATA

90 University Pl.
(bet. 11th & 12th Sts.)
New York, NY 10003
TEL.212-229-2752
ramentakumi@hotmail.com
Sun-Thu: 11:30 am-11:30 pm
Fri & Sat: 11:30 am-Midnight



Ramen Takumi's original energy-boost dish *Hiyashi Ramen Natsu* (lunch: $9.95, dinner $10.95), takes a unique turn from the summer standard, hiyashi chuka (cold ramen) by adding a sweet and spicy kick. Inspired by the Korean food culture of eating icy cold and spicy food to beat summer lethargy, they created a gochujang (savory and pungent Korean condiment) base sauce that complements cold ramen. This delectably spicy sauce coats the thick curly noodles well and brings the harmony of umami and heat to your palate. It's the kind of ramen you need during summer.

RECOMMENDED

SOBAKOH

SLURP THE HEAT AWAY WITH SOBA

RESTAURANT DATA

309 E. 5th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212-254-2244
www.compasscompass.com
/sobakoh
Mon-Sun: 12-3 pm
5:30-10:45 pm

Sobakoh is known for their handmade soba noodles made from 3 kinds of organic buckwheat from Canada. They offer refined type soba noodles as well as whole grain noodles that are stone-milled to maintain a strong aroma. *Inaka Soba* ($12) uses whole grain soba for maximum nutrients, served cool with house made specialty tsuyu dipping sauce, using 1-2 year aged, dried bonito to get a mild flavor. Any soba dish on the menu can be substituted for Inaka soba for an additional $3. Stay healthy in the hot summer weather and cool your throat by slurping on cool soba noodles.

LIMITED / SEASONAL

SUSHI YASAKA

TASTES OF THE SEASON

FREE draft or ice cream for CNY readers

Minimum order $20
Valid thru July 31

RESTAURANT DATA

251 W 72nd St. (bet. Broadway & West End Aves.)
New York, NY 10023
TEL. 212-496-8460
www.sushiyasaka.com
Mon-Fri 12pm-3:30pm
5pm-10:45pm
Sat: 12pm-10:45pm
Sun: 12pm-9:45pm

While keeping it traditional, **Sushi Yasaka** offers original dishes with a taste like no other. Try the *Chef's Omakase Vegetable Tempura* ($18) 10-12 popular classics and seasonal vegetables that are hand selected by the chef for a rich variety, which includes fig tempura, a rarity even in Japan. Always using quality ingredients like Japanese all-natural flour for the tempura batter, enjoy every moment of the eating experience from the crispy vegetables to the homemade tempura dipping sauce. Comes served with a selection of dipping salts flavored with matcha green tea, yuzu and wasabi.

LIMITED / SEASONAL

WASAN

EAT THE SEASON'S BEST

Free draft beer or sparkling wine for CNY readers

Valid thru July 31

RESTAURANT DATA

108 E. 4th St.
(bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212-777-1978
www.wasanny.com
Mon-Thu: 6pm - 10:30pm
Fri & Sat: 6pm - 1am
Sun: 5pm - 10:30pm

Wasan's signature is how they use seasonal ingredients to create their dishes. This summer, stay cool with *Uni Soumen Jyu* ($16), thin and light soumen noodles placed in a traditional bento box over ice and garnished with ginger, myoga (ginger shoot) and wasabi, for an enjoyment of flavors. Served with tsuyu dipping sauce, using their house made dashi, perfectly matches the fresh uni on the side, which can be eaten together with the noodles or as-is. Available until the end of July, hurry in for this summer special with added indulgence.

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$10.75

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GRAND OPENING

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56 3rd Ave., New York, NY 10003
212-353-5088 www.kotobukimanhattan.com

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377 Nesconset Hwy, Hauppauge, NY 11788
631-360-3969

BABYLON
86 Deer Park Ave, Babylon, NY 11702
631-321-6387

ROSLYN
1530 Old Northern Blvd, Roslyn, NY, 11576
516-621-5312

ADVERTISEMENT

MEGU CONTINUES TO RAISE THE BAR OF QUALITY

Since its inception in New York in 2004, Modern Japanese restaurant, MEGU, has constantly impressed gourmands and continues to grow. MEGU's international locations include Doha (Qatar), New Delhi, and Moscow, and Gstaad (Switzerland) and Mumbai will be added to the list soon. At the dawn of establishing its global empire, MEGU Tribeca received the prestigious, international Six-Star Diamond Award from the American Academy of Hospitality Sciences (AAHS). Mr. Koichi Yokoyama, President/General Manager shared MEGU's approach to food and service, as well as highlighted future plans for this unstoppable Japanese cuisine powerhouse.

Congratulations on your award! What aspects of the restaurant do you think they recognized?

I think they recognized things that we have constantly and strictly been working on, namely no compromising on ingredients and service. In addition, we always try to infuse a "wow factor" that gets customers' attention, which differentiates us from other restaurants. Our motto is "MEGU continuously strives to leave a memorable impression by welcoming, serving and thanking each guest with the utmost genuine and personalized hospitality." We have the staff say this in unison at our daily meetings, so I like to think that as a result of our growth around the world, eventually every hour there will be a group somewhere saying this.

What's unique about MEGU cuisine and service?

We try to showcase specialties from various parts of Japan, so that customers can learn about Japanese culture while enjoying our food. Selecting high quality ingredients is a given, but we go beyond that to prioritize visual presentation as well. Needless to say, we are selective about our tableware, using Japan's esteemed styles of ceramics to match each dish and custom-created china specially made for MEGU. Another rare feature is a tiny handcrafted igloo that accompanies each plate of sushi.

Koichi Yokoyama, President/General Manager of MEGU accepting the Six-Star Diamond Award from AAHS president Joseph Cinque, with Derek Jeter.

We seek to incorporate the superb aspects of Japanese culture in service too. For example, in Japan, there is a custom of waving goodbye to someone until they can no longer see you, and we want to convey these intangibles to customers. We strive to make the guest feel totally comfortable and taken care of.

Are your current international locations handled differently than MEGU New York?

Sometimes it can be difficult to replicate MEGU's signature taste elsewhere. In Qatar for instance, we can't use alcohol so we are unable to incorporate sake which is a key component of Japanese cooking. In some cases we end up having to take dishes off the menu in certain locations, however there are discoveries in every country, and I view these challenges and overcoming them as a real thrill. Also, with our expansion, there is an interesting phenomenon of us learning from other cultures and sometimes bringing aspects back to NY. We created a nasu dengaku (grilled eggplant with miso sauce on top) dish to accommodate the large vegetarian clientele in India and we later adopted it here as a reverse import. I expect cases like that to continue going forward.

Finally, tell us about your specials.

MEGU Midtown is offering a weekday three course lunch prix fixe that is sure to satisfy both your palate and your wallet. There are six appetizers to choose from, followed by eight entrees and six delectable desserts, which range in price from $29-48 depending on the choice of entrees. This affordable lunch menu offers a great opportunity to sample MEGU's exquisite dishes and is a perfect introductory course for those who have not had a chance to visit us yet.

Satisfying Prix Fixe Lunch Specials

MEGU Midtown offers a three course prix fixe lunch that allows you to taste their signature flavors. Ranging in price from $29-48, there are a variety of items to choose from for an endless possibility of combinations. Plus, a bonus exclusively for female customers, Ladies can pick two desserts instead of one.

[top photo] $29 course menu with a choice of *Crispy Okabi* Asparagus* for appetizer, *MEGU Bento Platter* for entree, and *Seasonal Fruit Plate* and *Green Tea Crepe* for dessert.

[bottom photo] $39 course menu with a choice of *Madai Oriental Salad* for appetizer, *Chef Omakase Sushi & Sashimi Combination* for entree and *Tiramisu* and *Yuzu Crème Brulee* for dessert.

MEGU
MEGU: 845 United Nations Plaza (The Trump Tower, 1st Fl.), New York, NY 10017
MEGU New York: 62 Thomas St., New York, NY 10013
Reservation: 212-964-7777 / www.megurestaurants.com
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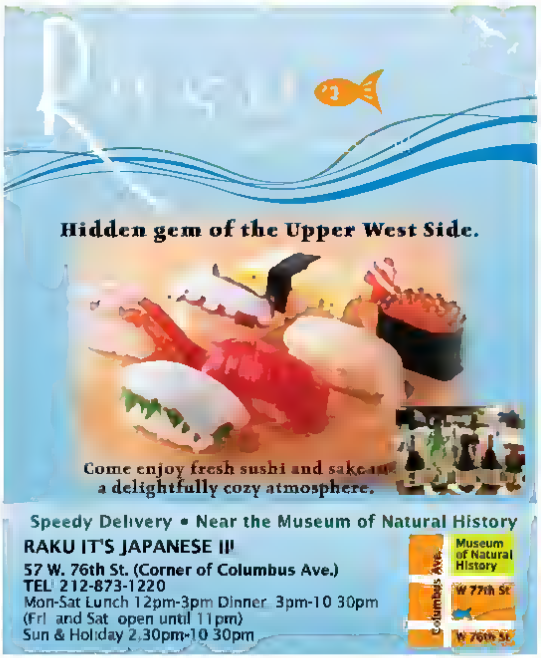
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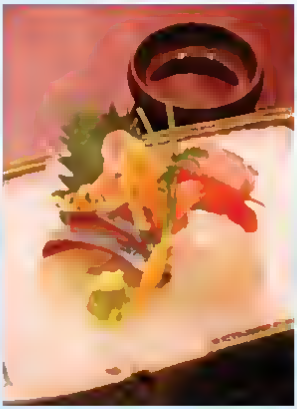


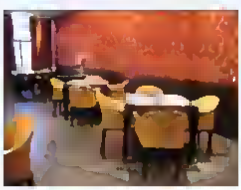
Kaiseki cuisine is all about seasons and menus can change daily depending on the availability of the fish in the ocean and vegetables on land. Seasonal sashimi platter includes *botan ebi* (spot prawn), *hirame* (flounder), *shimaaji* (striped horse mackerel), and *kinmedai* (red sea bream)

When Rosanjin opened six years ago, their mission was to bring authentic kaiseki, a traditional Japanese multi-course dinner, to the U.S. They brought in the best from Japan, such as dishware, seasoning and even the chef. Today, the executive chef is Kazuki Shimazaki, who had been creating kaiseki dishes in Kansai, the home of kaiseki cuisine, until the owner of Rosanjin recruited him to NY for his great skills. So when a place like this chooses their ingredients, you know that they mean business and they will search until they find what they are looking for. For Rosanjin, this search ended when they partnered with one of the top distributors in NY, True World Foods.

"The fish distributed by True World Foods comes from Tsukiji, the largest fish market in Tokyo where one can find top quality fish gathered from all regions of Japan, so there is just no comparison. From the way the fish are killed to the way it is prepped, the fish that comes out of Tsukiji market is treated with utmost care and is the best in the world. The variety they have is unbelievable," explains chef Shimazaki. Virtually any fish you would see in Japan is available through True World Foods as long as it is in season in Tsukuji, and for a kaiseki place like Rosanjin that uses seasonal rarities and delicacies from Japan, like *hamo* (conger pike), *jikinme* (golden eye snapper), *aoriika* (bigfin reef squid), *ikanago* (sand lance), *kisu* (sand borer), *makogarei* (turbot) and *tobiuo* (flying fish), this is invaluable.

Being able to use the best ingredients possible is obviously an important mission for any good restaurant. But this is especially true for a restaurant that specializes in the kind of food like kaiseki, which aims to treat the ingredients with such high respect that they merely bring out the goodness of what naturally exists in the fish or vegetable being used. In fact, True World Foods is considered the premiere seafood provider as 80% of high-end restaurants in NY use them. "But chef Shimazaki is one of the toughest judges when it comes to fish, as he should be. Like all great chefs, he knows exactly what he wants so we always have our work cut out for us," says Mr. Tomoya Yoshida, Manager at True World Foods.

But Rosanjin doesn't only rely on True World Foods for just fish. In fact a lot of their vegetables also come from True World Foods, which distributes products by Suzuki Farm and Nagatoshi Farms, Japanese farms here in the U.S. that grow specialty vegetables. In recent years, it had gotten pretty tough to import vegetables grown in Japan due to the threat of radiation. But True World Foods always knows where to get produce that is safe. It's the same with fish. They know exactly which region to avoid getting fish from, so there is a tremendous trust factor in working with True World Foods. Chef Shimazaki says, "It's not like Japan where I can actually go to the market myself and see the products, so without having a distributor who we can completely trust to be our eyes for us, we would not be able to do what we do."



Rosanjin
141 Duane St.
New York, NY 10013
TEL: 212-346-0664
www.rosanjintribeca.com

Grilled whole boneless ayu (sweetfish) is featured here as early summer is the beginning of the ayu season.

In this traditional osuimono (clear soup), a scallop takes center stage accompanied by junsai vegetable and hoshiko (dried fish uterus).

True World Foods

Tsukiji Express

True World Foods is the premier wholesaler and distributor of a full line of fresh and frozen seafood and specialty grocery items in North America. True World Foods brings quality seafood to the U.S. market directly from Tsukiji fish market.

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www.trueworldfoods.com

Tsukiji Express
www.tsukijiexpress.com

SAKE & the CITY

Nanbu Bijin

Southern Beauty

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BBQ season is entering its peak, you are probably wondering what drink to pair with your sizzling ingredients on the grill. With a distinctive aroma and full of umami, Nanbu Bijin Tokubetsu Junmai is a BBQ grill's best friend. Some of you might think drinking sake during summer is overwhelming, but no worries. Drinking it on the rocks not only makes it refreshing, but also highlights its clean aroma while maintaining its round rice flavor as an undertone. Eat up, cool down and enjoy the summer heat.

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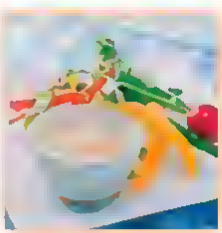

It comes in a soft, plastic tube, which makes it easy to squeeze out the mayonnaise onto your dish.

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Tempura: TATENOKAWA's Perfect Companion

As the name may suggest, Sushi Yasaka on the Upper West Side is a sushi specialty restaurant. But this cozy, unassuming restaurant has a secret, it possesses another specialty and that is tempura. They created a special menu to pair with two of the new sake additions, TATENOKAWA 50 and 33, and executive chef Mitch Shinohara shared his thoughts behind it.

What was the reason you decided to add TATENOKAWA 50 and 33 to your permanent sake list?

My parents, who own a sushi restaurant back in Japan, recommended it. They don't drink themselves, but they told me their regulars really love this sake because it goes well with a lot of dishes due to the condensed flavor of rice, which brings out the best in foods, and so I thought why not try it here too.

How has the reputation been?

Not many people here are too familiar with it yet, but many Japanese customers know it, and they order it by name. It's one of those sakes that really have a following among sake enthusiasts. Although I don't drink, it's actually my wife's favorite sake, so I hear a lot of good things. To borrow her words, it's as smooth as water, and although you can really taste the rice, the sake itself is very light, delicate, refreshing and has a fruitiness that is very summery, so it's perfect for this upcoming season.

What do you think would go well with this line of sake?

As you know we specialize in tempura, and because this line of sake has such a refreshing taste, I think it would go well with fried foods because it can refresh the palate, and tempura is perfect because it's not very rich as a lot of what we fry are vegetables. I think if the food were to be too rich the delicateness of this sake would not hold up, but tempura is just right. The pureness of the sake goes with foods that retain pureness of the ingredients. I thought this sake would be perfect with corn and shrimp fritters served with three different salts (yuzu, wasabi, matcha green tea), baby fig tempura with spicy tomato sauce, and tofu-dressed watercress. The slightly sweetened tofu seasoning is also very nice against the fruity sake. We are very season conscious and everyday our menu is different because I get fresh ingredients daily from local farms. So this menu really highlights the current season, which I think slightly chilled TATENOKAWA is a perfect match for. This special TATENOKAWA pairing menu is not available on our regular menu, but as long as we get advance notice we can create it upon request all throughout July.

How does your wife enjoy the TATENOKAWA?

She was telling me she likes drinking it with aoume (unripe plum) when the season is warmer. During colder seasons, she enjoys it with winter fish like yellowtail so the sake is very versatile.

Sushi Yasaka
251 W. 72nd St.
(bet. Broadway & West End Ave.)
New York, NY 10023

TATENOKAWA, Inc.
27 Yamadate, Sakata-shi
Yamagata, JAPAN 999-6724
contact@tatenokawa.jp
www.tatenokawa.jp

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SAKE PAIRING SET $32
TATENOKAWA 33 & 50 TASTING + 2 DISHES

やさか

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*Reservation is required

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251 W. 72ND ST. (BROADWAY & WEST END AVE.) NEW YORK, NY 10023
TEL: 212-496-6460 | WWW.SUSHIYASAKA.COM
MON-FRI: 12PM-3:30PM & 5PM-10:45PM | SAT: 12PM-10:45PM | SUN: 12PM-9:45PM

Japanese Restaurant Guide

$35 Average price for a dinner entree and a drink (soda or wine)

Sushi Bar Available — Open for Lunch

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Upper West

Bar Masa — $69 Su L
Time Warner Ctr 10 Columbus Cir
212-823-9800

Dan Japanese Restaurant — $20 L
2018 Broadway (at 69th St)
212-877-5255

Gari — $80
370 Columbus Ave (bet. 77th & 78th St)
212 362-4616

Haru — $35
433 Amsterdam Ave (bet 80th & 81st St)
212 579-5655

Ichie Restaurant — $20 M
53 W 108th St (bet. Manhattan & Columbus Ave)
212-865-4068

Jin Ramen* — $15 L
3183 Broadway (at 125th St.)
646-558-2681

Kitara — $20 L
510 Amsterdam Ave (bet 84th & 85th St.)
212 787 8006

Kouzaa — $25 L
615 Amsterdam Ave (at 93rd St)
212 280-8099

Kuma Sushi — $30
165 W 72nd St (Columbus & Amsterdam Ave)
212-580-6228

Mama Sushi — $25 L
237 Dyckman St. (Broadway & Seaman Ave)
212 567-2450

Maaa Organic Cafe — $20 L
646 Amsterdam Ave (bet. 91st & 92nd Sts)
212 787-1110

Masa — $400 Su
Time Warner Ctr 4Fl Columbus Cir
212-823-9800

Matsu — $20 L
433 Columbus Ave (bet 83rd & 84th St.)
212-799-7322

Mamoya Amsterdam — $42 L
427 Amsterdam Ave (bet 80th & 81st St)
212-580-0087

Next Door — $25
913 W 187th St. (Pinehurst & Fort Washington)
212 543-2111

Dzu — $25 L
586 Amsterdam Ave (bet. 87th & 88th St.)
212 787 9318

Planet Sushi* — $25 L
380 Amsterdam Ave (at 78th St)
212 712 2162

Raku* — $20 L
Located in a beautiful brownstone neighborhood, Raku offers the best sushi deals around w/ hour compensating on the freshest ingredients. In addition to sushi and sashimi, try the highly recommended appetizers and entrees.
57 W 76th St (at Columbus Ave)
212-873 1220

Saga Grill — $25 L
125th Amsterdam Ave (bet. 122nd & 123rd St)
212-866-2999

Sarr's — $15 L
256 W. 109th St. (Broadway & Amsterdam Ave)
212 749-1834

Suma Sushi — $25 L
964 Amsterdam Ave (bet. 108th & 107th St)
212-280-5858

Sun-Chaa* — $25 L
2707 Broadway (bet. 103rd & 104th St.)
212 749-5006

Sushi A-Go-Go — $20 L
1900 Broadway (bet. 63rd & 64th Sts)
212 724-7340

Sushi Hana — $35 L
496 Amsterdam Ave (bet. 82nd & 83rd Sts)
212 874-1075

Sushi Yasaka* — $30 L

Sushi Yasaka serves only the finest delicacies made with high-quality organic ingredients. The fish is selected at markets each morning, and sliced in a traditional style to preserve the original flavor and texture. Executive chef Shinobara carefully prepares the dishes to ensure satisfaction. With each dish Sushi Yasaka demonstrates passion and dedication to delicious food and enthusiastic service in a serene environment.
251 W 72nd St. (Broadway & Westend Ave.)
212-496-8460 www.sushiyasaka.com

Sushr Yu 2 — $30
827 W 181st St (bet. Pinehurst & Cabrini)
212 781 9833

Tamaya — $15 L
4000 Broadway (bet. 169th & 170th Sts)
212-568-0038

Tanzan — $14 L
285 Columbus Ave (bet. 73rd & 74th St.)
212-580-7300

Vine Sushi & Saka — $32 L
2353-55 Broadway (bet. 115th & 116th St)
212-222-3568

Upper East

Aki Sashi — $20 L
1425 York Ave (bet. 75th & 76th St.)
212-628-8585

Dongurr — $25 L
309 E. 83rd St (bet. 1st & 2nd Ave.)
212 737 5858

East Japanese* — $60 M
354 E. 69th St (bet. 1st & 2nd Ave.)
212 734-5270

Fuji Yama — $22 L
1068 1st Ave (bet. 60th & 61st St.)
212 249-2722

Ginza — $30 L
800 Lexington Ave (at 62nd St.)
212 888-7888

Hara — $20 L
1329 3rd Ave (at 76th St)
212 452-1028

Haru Saka Bar — $30 L
1327 3rd Ave (at 76th St)
212 452-2230

Ichiro — $38 L
1694 2nd Ave (bet. 87th & 88th St.)
212 369-6300

Ikenohana — $30 L
1016 Lexington Ave (bet. 72nd & 73rd St.)
212 737-6639

IRON Sushi* — $30 L
355 E. 76th St (bet. 1st & 2nd Ave.)
212 772-7680

Isohama — $25 L
1866 3rd Ave (bet. 93rd & 94th St.)
212 828-0033

Iwasaki Sushi — $30 L
1103 1st Ave. (bet. 60th & 61st St.)
212-308-8822

Ko Sushi (2nd Ave.) — $25 L
1323 2nd Ave (at 70th St)
212 439-1679

Ko Sushi (York Ave.) — $31 L
1115 York Ave (bet. 65th & 66th St.)
212 772-8838

Koto Sushi* — $30 M
310 E. 53rd St (bet. 1st & 2nd Ave.)
212-421-1218

Kyoto Sashi — $30 L
1250 Lexington Ave (bet. 83rd & 84th St.)
212-288-5024

Matsu — $30 L
411 E. 70th St (bet. York & 1st Ave.)
212 744-5454

Naruto Ramen* — $10 L

This signature NARUTO RAMEN is a soy broth based noodle soup topped with hot beef eggs, various vegetables and thick slices of tender pork. Miso and curry flavored broth also available. Enjoy any ramen for $7.00 on Mondays and GYOZA for $2.50 on Wednesdays.
159th 3rd Ave (bet. 85th & 90th St.)
212-283-7808

Doki Sushi — $35 L
1575 3rd Ave (bet. 88th & 89th St)
212-828-8899

Poka — $30 Su
343 E. 85th St (bet. 1st & 2nd Ave.)
212-249-0566

Sasabuna — $85 M Su
401 E. 73rd St (bet. 1st & York Ave.)
212-249-8583

Shabu-Shaha 70* — $37 L
314 E. 70th St (bet. 1st & 2nd Ave.)
212-861-5635

Sushr Hana — $30 L
1501 E. 2nd Ave (at 78th St.)
212 327-0582

Sushi of Gari — $80
402 E. 78th St (bet. 1st & York Ave.)
212 517-6340

Sashr Saki* — $57 Su L
1143 First Ave (bet. 62nd & 63rd Sts)
212-371-0238

Sashi Saki — $20 L
1577 York Ave (bet. 83rd & 84th St.)
212-249-8798

Tatan 72 — $20 L
1400 2nd Ave (bet. 72nd & 73rd St.)
212-472-1700

Tenzan — $35 L
998 2nd Ave. (at 58th St)
212-980-5800

Tanyaki Boy* — $7 L
1640 3rd Ave (bet. 91st & 92nd Sts.)
212-987-7150

Tokubei 86* — $25 L
314 E. 86th St (bet. 1st & 2nd Ave.)
212-628-5334

TORI SHIN — $70 L
1193 1st Ave. (bet. 64th & 65th Sts.)
212-988-8400

Totoya — $25 L
1144 1st Ave (at 63rd St.)
212 753-0422

Wajima — $30 Su L
134 E. 61st St. (bet. Lexington & Park Ave.)
212-813-9075

Wasabi Lobby — $30 L
1584 2nd Ave (at 82nd St.)
212-988-9882

YUKA* — $25 L
1557 2nd Ave (bet. 80th & 81st Sts)
212 772 9675

Yuko — $25 L
1531 York Ave (at 81st St.)
212-988-5800

Midtown West

Ai's Sushi — $15 L
374 W. 46th St. (at 9th Ave.)
212-265-5906

Aki Sashi — $30 L
366 W. 52nd St. (bet. 8th & 9th Ave.)
212-262-2882

Aoki — $30 L
234 W. 48th St. (bet. Broadway & 8th Ave.)
212-956-0356

Bambaa 52 — $12 L
344 W. 52nd St. (bet. 8th & 9th Ave.)
212-315 2777

Benihana — $30 L
47 W. 56th St. (bet. 5th & 6th Ave.)
212-581-0330

Bento Sashi* — $8 L Su

They offer high quality Japanese meal made fresh to go. With the motto "fast, cheap and delicious" they are here to provide ready to-eat Japanese meals and snacks that are delicious and healthy for you. Sushi, bento box and noodles are available.
1407 Broadway (bet. 38th & 39th St.)
212-354-1405

Go Sushr — $20 L
756 9th Ave. (at 51st St.)
212-459-2298

Haru — $30 L
205 W. 43rd St. (bet. Broadway & 8th Ave.)
212-398-9810

Midtown West GO! GO! CURRY!*

This tr ple crown w nner of Japanese curry contest is the one and the only curry specialty restaurant. They are known for long lines of d ne s and now take advanced orders. Del very is available in M dtown West and East for a lim ted t me. Data Is on webs te

273 W 38th St (bet. 7th & 8th Ave.) $8.5
212-730-5555 www.gogocurryusa-ny.com

Midtown West Hayashi Ya
357 9th Ave. (bet. 55th & 56th St.) $26
212-258-2359

Midtown West Innkrya
231 W. 40th St. (bet. 7th & 8th Aves.) $45
212-354-2195

Midtown West Isa 56
58 W. 56th St. (bet. 5th & 6th Ave.) $25
212 707 8702

Midtown West Ishihnma
319 5th Ave. (at 32nd St.) $30
212-695-0202

Midtown West Izakaya IKOHA
152 W. 49th St. (bet. 6th & 7th Ave.) $30
212-306-3048

Midtown West KATSUHAMA55
43-45 W. 55th St. (bet. 5th & 6th Ave.) $18
212-641 7145

Midtown West Kodama 45
301 W. 45th St. (at 8th Ave.) $25
212-582 8065

Midtown West Koi
40 W. 40th St. (bet. 5th & 6th Ave.) $50
212-921 3330

Midtown West Kyotofu
705 9th Ave. (bet. 48th & 49th St.) $20
212 974-6012

Midtown West Mankui-Tai
60 W. 56th St. (bet. 5th & 6th Ave.) $20
212 757 1042

Midtown West Monster Sushi*
22 W. 46th St. (bet. 5th & 6th Ave.) $30
212-998-7707

Midtown West Natsumi
226 W. 50th St. (bet. Broadway & 8th Ave.) $40
212-258-2388

Midtown West NOBU 57
40 W. 57th St. (bet. 5th & 6th Ave.) $100
212 757 3000

Midtown West Ochn*
350 W. 46th St. (bet. 8th & 9th Ave.) $25
212 581 3152

Midtown West Kio & You*
328 W. 45th St. (bet. 8th & 9th Ave.) $25
212 307 0717

Midtown West Snka Bnr Hngi*
152 W. 49th St. (bet. 6th & 7th Ave.) $25
212-764-1543

Midtown West Sappora*
152 W. 49th St. (bet. 6th & 7th Ave.) $18
212-869-8972

Midtown West Shimizu
318 W. 51st St. (bet. 8th & 9th Ave.) $35
212-581-1581

Midtown West Soba Nippoa*
19 W. 52nd St. (bet. 5th & 6th Ave.) $90
212-489-2525

Midtown West Sugiyama
251 W. 55th St. (bet. Broadway & 8th Ave.) $90
212-950-0670

Midtown West Sushi Onmn Onmo
330 W. 56th St. (bet. 8th & 9th Ave.) $60
212 707 9603

Midtown West Sushi of Gari 46
347 W. 46th St. (bet. 8th & 9th Ave.) $80
212 957 0046

Midtown West Sushi Zen
108 W. 44th St. (bet. 6th & 7th Ave.) $70
212 302 0707

Midtown West Sushiden*
123 W. 49th St. (bet. 6th & 7th Ave.) $45
212 398-2800

Midtown West Sushya*
256 W. 56th St. (bet. 5th & 6th Ave.) $20
212 247 5756

Midtown West TABATA*
540 9th Ave. (bet. 39th & 40th St.) $11
212 290-7681

Midtown West Tnrnknwn Ramen*
885 9th Ave. (bet. 57th & 58th St.) $12
212 307 0170

Midtown West Totto Kamea
358 W. 52nd St. (bet. 8th & 9th Ave.) $20
212 582 0052

Midtown West Yakitori TOTTO
251 W. 55th St. (bet. Broadway & 8th Ave.) $40
212-245-4585

Midtown West Yuki 55*
253 W. 55th St. (bet. Broadway & 8th Ave.) $20
212-581 2240

Midtown West Yummy Sushi*
30 Rockefeller Plaza Concourse Level $10
212 459-2100

Midtown East

Midtown East Aburiya Kinnosuke*
213 E. 45th St. (bet. 2nd & 3rd Ave.) $65
212-867-5454

Midtown East Aquamarina
713 2nd Ave. (bet. 38th & 39th St.) $30
212-237-1680

Midtown East Azusa*
3 E. 44th St. (bet. Madison & 5th Ave.) $35
212-661-0001

Midtown East OONBUKI-YA*
137 E. 47th St. (bet. 3rd & Lexington Ave.) $25
212-980-7509

Midtown East E53 Tnriyaki Hnusa*
220 E. 53rd St. (bet. 2nd & 3rd Ave.) $20
212-681-6075

Midtown East Gyu-Kaku*
805 3rd Ave. 2 Fl. (at 50th St.) $40
212 702 6818

Midtown East Hnkubni
The Knteno Hotel 66 Park Ave. (at 38th St.) $66
212-865-7111

Midtown East Haru
280 Park Ave. (at 48th St.) $35
212 490-3680

Midtown East Hatsuhana

Establ shed in 1976 Hatsuhana s a longstand ng New York sush restaurant. Conveniently located just 3 m nutes from Rockefeller Center it is perfect. for hus ness lunches. At d nnertime try their Omakase at sush bar or prix fixe and entree starting at $23

17 E. 49th St. (bet. 5th & Mad son Aves.) $50
212 355-3345 www.hatsuhana com

Midtown East Hntsuhnnn Pnrk*
237 Park Ave. (bet. 45th & 46th St.) $35
212 661-3400

Midtown East Hida-Chan Raman
248 E. 52nd St. 2 Fl. (bet. 2nd & 3rd Ave.) $20
212 613-1800

Midtown East Ise 49
151 E. 49th St. (bet. 3rd & Lexington Ave.) $25
212 319-6875

Midtown East Izakaya Anyashi
226 E. 53rd St. (bet. 2nd & 3rd Ave.) $25
212 319-3940

Midtown East Izakaya Riki

Serving M dtown Manhattan for over 20 years Izakaya Riki offers many var eties of Japanese Izakaya style food. Their ch ll ng lunch set ($15) is not to be m ssed. Open until 3 am from Mon.-Fri. Riki opens its doors to hungry New Yorkers.

141 E. 45th St. (bet. Lexington & 3rd Ave.) $40
212-808 1109

Midtown East Jukai
237 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
212-588-8788

Midtown East KATSUHAMA47*
11 E. 47th St. (bet. Madison & 5th Ave.) $18
212 753-5909

Midtown East Kurama Zushi
7 E. 47th St. 2 Fl. (bet. Madison & 5th Ave.) $100
212 317-2802

Midtown East Mni Sushi Kestaurant
18 E. 41st St. (bet. 5th & Mad son Ave.) $18
212 400-4880

Midtown East MEGU Mdtown
545 UN Pl. (bet. 47th & 48th st.) $125
212-964-7777

Midtown East Mnnchnnko-Tei
131 E. 45th St. (bet. 3rd & Lexington Ave.) $14
212 986-6905

Midtown East MOCO

Serv ng the popular "Nobu-chen eman" named after the chef who created t. Available w th shoyu mnf/or sh o flavor with gyukotsu (beef) tonkotsu (pork) ch cken or seafood b oth. Moco is open late every day.

516 A 3rd Ave. (bet. 34th & 35th St.) $30
212-685-3663

Midtown East Nndn-Sushi
135 E. 50th St. (bet. 3rd & Lexington Ave.) $25
212-838-0537

Midtown East Nippon*
155 E. 52nd St. (bet. 3rd & Lexington Ave.) $49
212 758-0226

Midtown East Oms/h*
156 E. 45th St. (bet. 3rd & Lexington Ave.) $9
212-922-9788

Midtown East Onya*
143 E. 47th St. (bet. 3rd & Lexington Ave.) $30
212-715-0460

Midtown East Kestaurant SEO*
249 E. 49th St. (bet. 2nd & 3rd Ave.) $40
212 355-7722

Midtown East Kinga
205 E. 45th St. (bet. 2nd & 3rd Ave.) $50
212 867-4200

Midtown East Konin Bnr & Grill
9 E. 37th St. (bet. Madison & 5th Ave.) $15
212 213-5137

Midtown East Sakagura*

Largest sake bar n the world serving over 200 var eties of sake and seasonal daily specials. Homemade soba and lunch set of soba & rice bowl are popular. Th s amazing h dout s located on the basement level s perfect for couples. Private part es ava lable.

211 E. 43rd St. 01E (bet. 2nd & 3rd Ave.) $50
212-953 7253 www.sakagura.com

Midtown East Shnhashi
7 E. 48th St. (bet. Madison & 5th Ave.) $30
212-813-1089

Midtown East Shochu Bar Hatchan

Conveniently located near Grand Central Station it's an ons s offer ng a wide selection of shochu and Japanese tapas. Enjoy dr nks with yak tori and sush served from the adjacent Yakitori East Restaurant. No cover charge. D scover your favorite shochu here.

210 E. 44th St. (bet. 2nd & 3rd Ave.) $30
212-697-5075

Midtown East Soha TOTTO
211 E. 43rd St. 1 Fl. (bet. 2nd & 3rd Ave.) $40
212-557-8200

Midtown East Sushi Tana
821 2nd Ave. (at 44th St.) $20
212-983-9913

Midtown East SushiAnn
35 E. 51st St. (at. Park Ave.) $50
212 755-1780

Midtown East Sushidnn*
19 E. 49th St. (bet. Madison & 5th Ave.) $45
212 758-2700

Midtown East Tokyo*
342 Lexington Ave. (bet. 39th & 40th St.) $50
212-697-8330

Midtown East TOMI JAZZ
239 E. 53rd St. (bet. 2nd & 3rd Ave.) $30
646-497-1254

Midtown East Tsushima
141 E. 47th St. (bet. 3rd & Lexington Ave.) $40
212-207-1838

Midtown East West Udnn Izakaya
150 E. 46th St. (bet. 3rd & Lexington Ave.) $10
212-922-9677

Midtown East Yakitori East*
210 E. 44th St. (bet. 2nd & 3rd Ave.) $20
212-687-5075

Midtown East YAMA Kestnurant
309 E. 49th St. (bet. 1st & 2nd Ave.) $28
212-355-8870

Midtown East Yamakaga Tokyo
1029 2nd Ave. (bet. 54th & 55th St.) $30
646-570-0853

Korea Town

Korea Town Ichi Umi Kastaurant*
6 E. 32nd St. (bet. Mad son & 5th Ave.) $30
212 725-1333

Korea Town Izaknya Moku
10 W. 32nd St. 2 Fl. (bet. 5th Ave. & B'way) $20
212-736-9232

Korea Town Kirakuya
2 W. 32nd St. (bet. 5th Ave. & Broadway) $30
212-695-7272

Korea Town Toyama Sushi
11 W. 36th St. (bet. 5th & 6th Ave.) $22
212-967-9541

Chelsea

Blue Ginger — $30
108 6th Ave (bet 15th & 16th St.)
212-352-0811

annju* — $10

A self-serve restaurant conveniently located near union square station. annju features an original menu created by the Japanese owner. There are many items to choose from including sushi, bento, ramen, udon, daily donburi and sake.
20 E 17th St (bet. 5th Ave. & Broadway)
646-336-7004

IRON Sushi — $25
440 3rd Ave (bet. 30th & 31st St.)
212-447-5822

Izakaya Tea — $25
207 10th Ave (bet. 22nd & 23rd St.)
212-627-7777

Momoya Chelsea — $40
165 7th Ave (at 21st St.)
212-989-4486

Monster Sushi* — $30
158 W. 23rd St (bet. 6th & 7th Ave.)
212-620-5131

MORIMOTO — $30
88 10th Ave (bet 15th and 16th St.)
212-989-8883

Naka Naka — $50
45B W. 17th St. (bet. 5th & 6th Ave.)
212-929-8544

Ontoya — $20
8 W. 18th St (bet. 5th & 6th St.)
212-255-0018

Taauki Tavera — $50
Gansevoort Hotel 18 9th Ave (at 13th St.)
212-660-6766

Tahaya — $10
144 W. 19th St (bet. 6th & 7th Ave.)
212-924-3335

Gramercy

15 EAST — $80
15 E. 15th St (bet. Union square W. & 5th Ave.)
212-647-0015

Aji Sushi — $25
519 3rd Ave (bet. 34th & 35th St.)
212-696-2055

Choshi* — $20
77 Irving Place. (at 19th St.)
212-420-1416

Hamachi — $25
34 E. 20th St. (bet. Park Ave. & Broadway)
212-420-8808

Hana — $30
346 1st Ave. (at 20th St.)
212 598-0135

Haru — $30
220 Park Ave. S. (at 18th St.)
646-428-0939

Kanten Sushi East* — $15
365 3rd Ave. (bet. 26th & 27th St.)
212-683-2326

Mishima* — $25
164 Lexington Ave. (bet. 30th & 31st St.)
212-532-9598

Momokawa — $35
157 E. 28th St (bet. 3rd & Lexington Ave.)
212-684-7130

Sahuri — $20
156 Lexington Ave (bet. 30th & 31st St.)
212-481-7796

Sushi SAMBA — $35
245 Park Ave. South (bet. 19th & 20th St.)
212-475-9377

Sushi SEN-NIN — $40
30 E. 33rd St. (Park Ave. S. & Madison Ave.)
212-889-2208

Terakawa Ramen* — $12
12 Lexington Ave (bet. 23rd & 22nd St.)
212-777-2039

YAMA Restaurant — $20
122 E. 17th St (at Irving Pl.)
212-475-0999

West Village

eki on west 4 — $44
161 W. 4th St. (bet. 6th & 7th Ave.)
212-989-5440

Cha Cha Saa* — $25
15 West 8th St. (bet. 5th & 6th Aves.)
212-473-3333

EN Japanese Brasserie — $40
435 Hudson St. (at Leroy St.)
212-647-9196

GO! GO! CURRY!* — $8.5

With the motto "Everything for your genki," vigorous GO!GO!Curry opened this 2nd location at the Washington Square Park Station on 5th, 15th, 25th and GoGoGoDay. Order any kind of Curry and you can receive one Irasshaimasu topping coupon. Free delivery is available.
231 Thompson St (bet. W. 3rd & Bleecker St.)
212-505-2555 www.gogocurryusa-ny.com

Hokata Tontoa* — $25
61 Grove St. (bet. 7th Ave. & Bleecker St.)
212-243-3535

Marumi* — $30
545 LaGuardia Pl. (bet. Bleecker & 3rd St.)
212-979-7055

Mikado — $25
525 6th Ave. (bet. 13th & 14th St.)
212-255-5981

Miyabi — $15
121 W. 3rd St. (bet. MacDougal St. & 6th Ave.)
212-777-2370

Miyagi — $25
229 W. 13th St (bet. 7th & Greenwich Ave.)
212-620-3430

Nagomi — $35
179 Prince St. (bet. Thompson & Sullivan St.)
212-387-8230

Raman Takumi* — $13
30 University Pl. (bet. 11th & 12th St.)
212-929-2752

Rockmeisha* — $35
11 Barrow St. (bet. 4th & Bleecker St.)
212-675-7775

Soto — $45
357 6th Ave. (bet. 4th St. & Washington Pl.)
212-414-3088

Sushi Mamba — $10
255 Bleecker St. (bet. Leroy & Cornelia St.)
212-675-5885

"Kappa no Sasoi-mizu" Sweet Potato Shochu Event 7/26 (Thu)
All-you can-drink Kappa shochu
All-you can-eat special buffet
$40 (Tax & tip not included)
88 E. 3rd st. (bet. 1st & 2nd Ave)
646-854-1122 7pm-1am (one-stop 2am to-eat)
www.downtownizakaya.com

West Village **Sushi Yawa**
25 W 8th St (bet. 5th & 6th Ave.) $30
212-253-9886

West Village **Tomoe Sushi**
172 Thompson St (Houston & Bleecker St) $30
212-777-8346

West Village **Ushiwakamaru**
136 W Houston St (Sullivan & MacDougal St) $80
212-228-4181

West Village **YAMA no Carmine St.**
31-40 Carmine St (bet. Bedford & Bleecker St.) $37
212-989-9330

East Village

East Village **Ashiya**
167 1st Ave (bet. 10th & 11th St.) $15
212-505-3348

East Village **BOND ST**
6 Bond St (bet. Lafayette & Broadway St.) $75
212-777-2500

East Village **Cha-An**

Serving a wide variety of tea from China, Japan and India as well as original sweets created by our pastry chef. The Daily Special Set for lunch or dinner goes well with wine or sake. Traditional tea ceremony in Seika-do (tatami tea room) is available by reservation.
230 E 9th St. 2Fl (bet. 2nd & 3rd Ave.) $20
212-228-8030 www.chaanteahouse.com

East Village **Curry-Ya**

Your hunger will undoubtedly be satisfied at Curry-Ya Gourmet Japanese Curry boasts amazingly rich and complex flavors, and its intimate interior and atmosphere makes anyone feel comfortable dining alone or with friends. Lunch Set available from noon to 4 pm
214 E 10th St. (bet. 1st & 2nd Ave.) $20
866-602-0779 www.mycurry-ya.com

East Village **Dieci**
226 E 10th St. (bet. 1st & 2nd Ave.) $40
212-387-9545

East Village **East Noodle**
119 2nd Ave (at 7th St.) $16
212-982-4285

East Village **Gyu-Kaku***
34 Cooper Sq. (bet. 4th St. and Astor Pl.) $40
212-475-2999

East Village **Hasaki***
210 E 9th St. (2nd Ave. & 3rd Ave.) $40
212-473-3327

East Village **IPPUDO NY**
65 4th Ave. (bet. 9th & 10th St.) $29
212-388-0088

East Village **IRON Sushi***
212 10th St. (bet. 1st & 2nd Ave.) $25
212-228-0102

East Village **Japonica**
100 Univers ty Pl. (at 12th St.) $40
212-243-7752

East Village **JEWEL BAKO**
239 E 5th St. (bet. 2nd Ave. & Cooper Sq.) $45
212-979-1012

East Village **Kayitsu**
414 East 9th Street (bet. Ave A & 1st Ave.) $80
212-228-4873

East Village **Kambi Ramen House***
351 E 14th St. (bet. 1st & 2nd Ave.) $15
212-228-1366

East Village **Kamai Osa**
181 Avenue A (bet. 11th & 12th St.) $25
212-777-2096

East Village **KASADELA**
647 E 11th St (bet. Ave. B & C) $30
212-777-1582

East Village **Kaska***
25 St. Marks Pl. (bet. 2nd & 3rd Ave.) $25
212-254-6363

East Village **Kotobuki**
56 3rd Ave. (bet. 10th & 11th St.) $0
212-353-5058

East Village **Kaboya**
506 E. 5th St (bet. Avenue A &B) $15
212 777-7010

East Village **Kyo Ya**
94 E. 7th St (bet. Ave. A & 1st Ave.) $42
212-982-4140

East Village **May's Place Sushi***
121 2nd Ave (bet. 7th & St. Marks Pl.) $10
212-533-6446

East Village **Menkui-Tei***
53 Cooper Sq. (bet. 7th St. & St. Marks Pl.) $10
212-228-4152

East Village **MINCA**
536 E. 5th St (bet. Ave. A & B) $10
212-505-8001

East Village **Misoya**
125 2nd Ave. (bet. 7th and St. Marks Pl.) $20
212-677-4825

East Village **Natori**
58 St. Marks Pl. (bet. 1st & 2nd Ave.) $20
212-533-7711

East Village **Noodle Cafe Zen***

In the heart of East Village Zen has been serving 12 kinds of ramen noodles as well as hearty udon, and sushi since 1985. Don't miss out on the #All Day 50% OFF discount on all sushi or sushi rolls for an order over $16 and the late night happy hour after 10pm.
31 St. Marks Pl. (bet. 2nd & 3rd Ave.) $12
212-533-6655 www.zensushi-nyc.com

East Village **OH! Taisho***
9 St. Marks Pl (bet. 2nd & 3rd Ave.) $20
212-673-1300

East Village **Otafuka***

A new vendor like part Otafuku specializes in popular Japanese comfort food. Takoyaki octopus dough and Okonomiyaki pancakes as well as Tai yaki and Da fuku mochi cakes filled with red bean paste. Our food will make you feel like you are in downtown Tokyo.
239 E. 9th St. (bet. 2nd & 3rd Ave.) $6
212-353-8503

East Village **Rai Rai Ken***

Have you ever seen the movie Tampopo - a Japanese cult movie about sizzling ramen noodle soup? Rai Rai Ken lets you experience this real Tokyo ramen with our MSG. Don't forget our homemade gyoza too. They guarantee the most delightful experience!
218 E 10th St (bet. 1st & 2nd Ave.) $15
212-477-7030

East Village **Ramen Setagaya (St. Marks Pl.)***
34A St. Marks Pl. (bet. 2nd & 3rd Ave.) $13
212-387-7959

East Village **Saka Bar Decibel**
240 E 9th St. (bet. 2nd & 3rd Ave.) $40
212-375-2733

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156 E 45th St (Lex & 3rd Ave)
TEL 212-922-9788
www.riceball-omsb.com

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MISO RAMEN $12
JIN RAMEN
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646-559-2862 / www.jinramen.com

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$10
Second location opening soon near Times Square
TABATA
540 9th Ave. (bet. 39th & 40th St.)
Tel: 212-290-7691 tabataramen@gmail.com
11:30am - 11pm Open 7 days a week

East Village **Robataya NY**

Roasting fish chopped from Tsukiji market, and local ingredients carefully grilled to perfection. This is authentic robatayaki. You will love the satisfying menu and the carefully selected sake and shochu. Chef's choice $45, tasting course $40, popular lunch set: $10

231 E 9th St (bet 2nd & 3rd Ave) | $45
212-979-9674 www.robataya-ny.com

East Village **Soko Bar Sotsko**

202 E 7th St (bet Ave A & C) | $25
212-614-0533

East Village **Sapporo East**

164 1st Ave (at 10th St) | $17
212 260-1330

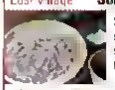
East Village **Shabu-Tatsu***

216 E 10th St (bet 1st & 2nd Ave) | $30
212-477-2572

East Village **Shimo**

186-190 2nd Ave (at 12th St) | $20
212-260-0303

East Village **Sobakoh***



Serving Inaka (whole grain) style soba noodles using 100% stone-milled Canadian buckwheat flour. Enjoy soba in its most intrinsic way! Combinations of soba and donburi dishes are $13-15 for lunch. 4-Course Early Bird Special ($19.50) is served until 7pm

309 E 5th St (bet 1st & 2nd Ave) | $15
212 254-2244 www.compassocompass.com/en/sakuk

East Village **Sobeya***

Making soba by hand daily from high quality buckwheat flour imported from Japan. All natural ingredients make soba a healthy meal. Try Lunch Box $15 with soba or donburi side dishes and dessert. Daily special appetizers and sake selection available for dinner

229 E 9th St (bet 2nd & 3rd Ave) | $20
212-533-4966 www.sobaya-nyc.com

East Village **Soseh East Village***

32nd E 6th St (bet 1st & 2nd Ave) | $12
212-989-1155

East Village **Soseh Restaurant***

29 E 13th St (bet University Pl & 5th Ave) | $20
212-627 7150

East Village **Sushi Lounge***

Serving Japanese cuisine in a casual atmosphere at affordable prices. All Day Campaign offers 50% off on all sushi or sashimi for an order over $15. The menu also includes 12 ramens and tapas to satisfy your craving. Enjoy daily late night happy hour after 10pm

132 St Marks Pl (at Ave A) | $12
212-533-1168 www.sushiloungenyc.com

East Village **Tokohochi East Village**

85 Ave A (at 6th St) | $25
212-505-6524

East Village **Typhoon**

79 St Marks Pl (bet 1st & 2nd Ave) | $15
212-979-2580

East Village **Udon West***

11 St Marks Pl (bet. 2nd & 3rd Ave) | $20
———

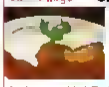
East Village **Village Yokocho**

8 Stuyvesant St 2Fl (bet 9th St & 3rd Ave) | $20
212-598-3041

East Village **Wasao**

108 E 4th St (bet 1st & 2nd Aves) | $35
212-777-1978

East Village **Umicore**



Umicore is a Japanese comfort food restaurant in East Village with over 50 kinds of sake and shochu. All authentic Japanese homestyle dishes are prepared by the owner/chef. Try Goto Udon (udon noodles from Goto Islands of Japan). Now serving shochu desserts

69 E 3rd St (bet 1st & 2nd Ave) | $20
646-654-1122 www.downtownumi.nolio.com

East Village **Yokioike West***

215 E 9th St. (bet 2nd &3rd St.) | $25
212-979-9236

East Village **Yokitori Taisho***

5 St Marks Pl (bet 2nd & 3rd Ave) | $20
212 228-5086

East Village **Yoshi Soshi***

131 Ave A (bet St Marks Pl & 9th St) | $25
212-420-9501

East Village **Yuho Restaurant**

105 E 9th St (3rd & 4th Ave) | $40
212-777-5188

Lower Manhattan

Lower Mhn **Bento Soshi***

32 Broadway (at Morris St) | $8
212-747-0994

Lower Mhn **Cebe 63**

63 Clinton St (bet. Rivington & Stanton St) | $21
212-228-6751

Lower Mhn **Ise Downtown***

50 Pine St (bet. Pearl & William St) | $38
212-785-1500

Lower Mhn **Kajou**

21 South End Ave (at W. Thames St.) | $30
212-786-5888

Lower Mhn **Mottse**

205 Mott St (bet. Prince & Houston St) | $25
212-343-8017

Lower Mhn **Quickly Shobo Shobu**

237B Grand St (bet. Chrystie St. and Bowery) | $13
212-431-0388

Lower Mhn **Soy**

102 Suffolk St (bet. Delancy & Rivington St.) | $14
212-253-1518

Lower Mhn **SoToiShi**

24 Peck Slip (bet. Front & Water St.) | $28
212-766-2344

Lower Mhn **Yushi**

250 Vesey St. 4 World Financial Center | $12
212 945-3096

Tribeca

Tribeca **Beato Soshi***

173 Broadway (at Courtland St.) | $8
212-437-8744

Tribeca **Brushstroke**

30 Hudson St (at. Duane St.) | $138
212 791-3771

Tribeca **MEGU New York**

62 Thomas St. (bet. Church & W. Broadway) | $125
212-964-7777

Tribeca **NINJA***

25 Hudson St (bet. Reade & Duane St.) | $35
212-274-8500

Tribeca **NOBU**

105 Hudson St. (at Franklin St.) | $100
212 219-0500

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243 MAIN ST. FORT LEE, NJ 07024 201-585 0739

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105 Hudson St (bet. Franklin & N. Moore St.)
212-334-4445

Tribeca **Rosanjie** $80
141 Duane St (bet. Church St. & W. Broadway)
212-346-0664

Tribeca **Sushi Azabu** $50
428 Greenwich (bet. Laight & Vestry St.)
212-274-0428

Tribeca **Takahachi Tribeca*** $35
145 Duane St. (Church & W. Broadway)
212 571-1930

Tribeca **Zutto*** $20
77 Hudson St. (bet. Jay & Harrison St.)
212 233-3287

Soho

Soho **Blue Ribbon Sushi** $51
119 Sullivan St (bet. Spring & Prince St.)
212-343-0404

Soho **Hiroko's Place** $15
76 Thompson St (bet. Broome & Spring St.)
212-925 1303

Soho **Omen** $30
113 Thompson St. (bet. Spring & Prince St.)
212-925-8923

Soho **Sovan Soho*** $20
210 6th Ave (at Prince St.)
212 807 7421

Brooklyn

Brooklyn **1 or 8*** $32
36 S. 2nd St. (bet. Wythe & Kent Ave.)
718-384 2152

Brooklyn **Bozu*** $30
296 Grand St. (bet. Havemeyer & Roebling St.)
718-384 7770

Brooklyn **Fushimi** $28
9315 4th Ave. (bet. 93rd & 94th St.)
718-833-7799

Brooklyn **Geido*** $25
331 Flatbush Ave. (bet. Park & Prospect Pl.)
718-636-8866

Brooklyn **Hihmo** $35
333 Henry St. (at Pacific St.)
718-260-8052

Brooklyn **Iron Chef House** $15
92 Clark St. (bet. Monroe Pl. & Henry St.)
718-858-8517

Brooklyn **IZAKAYA on SMITH*** $20
178 Smith St. (bet. Wyckoff & Warren St.)
718-855 2277

Brooklyn **Koppa Sake House *** $30
360 5th Ave. (bet. 7th & 6th Ave.)
718-832.2370

Brooklyn **Ki Sushi** $30
122 Smith St. (bet. Dean & Pacific St.)
718-935-0575

Brooklyn **Mizu** $20
192 Bedford Ave. (bet. 4th St & 7th St.)
718-782-6668

Brooklyn **Naruto Ramen** $12
276 5th Ave. (bet. 1st & Garfield St.)
718-832 1111

Brooklyn **Osaka** $30
272 Court St. (bet. Degraw & Kane St.)
718-643-0044

Brooklyn **Oshima Restaurant** $25
71 7th Ave. (bet. Berkeley & Lincoln Pl.)
718-783 1686

Brooklyn **OZU*** $20
78 Clark St. (bet. Hicks & Henry St.)
718-797-3259

Brooklyn **qoo Robata*** $25
367 Metropolitan Ave. (at Havemeyer St.)
718-384-9433

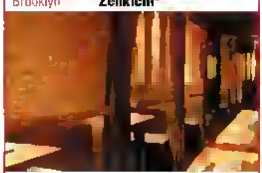
Brooklyn **Sakura 6** $10
837 Manhattan Ave. (bet. Calyer & Nohls St.)
718-349-7998

Brooklyn **Sapporo Haru Japanese** $16
622 Manhattan Ave. (Driggs & Nassau Ave.)
718-389-9721

Brooklyn **Supercore*** $20
305 Bedford Ave. (bet. S 2nd & S 1st St.)
718-302-1623

Brooklyn **Tenzan** $30
7118 18th Ave. (at 71st St.)
718-621-3236

Brooklyn **Yamato** $18
196 7th Ave. (bet. 1st St. & Garfield Pl.)
718-840-0099

Brooklyn **Zenkichi*** $40

Since 2006 Zenkichi has been offering Tokyu-style seasonal small plates to homesick Japanese as well as New Yorkers who crave authentic Japanese culinary experience beyond sushi. Hidden away in the intimate sum-ptuous dining booths diners can savor the 9-course Omakase tasting menu and indulge in premium sake from one of the most elite sake selections in the city. *Guests must be 14 years or older to be accommodated.
77 N. 6th St. (at Wythe Ave.)
718-388-6385 www.zenkichi.com

Brooklyn **ZuZu Ramen** $20
173 4th Ave. (at Degraw St.)
718-398-2636

Queens

Queens **ARIYOSHI*** $18
41-43 Queens Blvd. Sunnyside, NY 11104
718-937-3288

Queens **Bistro 33** $20
19-33 Ditmars Blvd. Astoria, NY 11105
718-721 1933

Queens **gowasabi*** $23
34-02 30th Ave. Astoria, NY 11103
718-204 7354

Queens **Hakata** $13
37-02 Prince St. Flushing, NY 11354
718-321-0290

Queens **Hinomaru Ramen** $15
33-18 Ditmars Blvd. Astoria, NY 11105
347-782 2643

Queens **KATSUNO*** $35
103-01 Metropolitan Ave. Forest Hills, NY
718-575-4033

Queens **Kyoto Sushi** $25
159-11 Union Tpk. Flushing, NY 11354
718-380 7777

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107 Dr 70th Rd Forest Hills NY 11375 | 718-263-2899 | $20

Dishi Soshi
37-04 Ditmars Blvd Astoria NY 11105 | 718-626-0680 | $20

Shiro of Japan Atlas Pk
80-40 Cooper Ave Glendale NY 11385 | 718-326-8704 | $20

SUSHI ISLAND*
57-18 Queens Blvd Elmhurst NY 11373 | 718-803-3033 | $20

Udon West
13780 Northern Blvd Flushing NY 11354 | 718-358-2324 | $10

Watawa Soshi*
33-10 Ditmars Blvd Astoria NY 11105 | 718-545-9595 | $20

Long Island

Benihana
2105 Northern Blvd Manhasset, NY 11030 | 516-627-8400 | $30

Benihana
320 Merchants Concourse Westbury NY | 516-222-6091 | $30

Inatome Japanese Steak House*
5 5th St Valley Stream NY 11581 | 516-872 0418 | $28

Isnon
214 Jericho Tpk Floral Park, NY 11001 | 516-437 4552 | $25

Koban Kestaerent*
2018 Merrick Rd Merrick NY 11566 | 516-223-3200 | $30

Konso
540 Westbury Ave Carle Place NY 11514 | 516-333-3434 | $28

KoraBem
475 New York Ave Huntington, NY 11743 | 631 673-0050 | $30

Kurofunn*
77 Commack Rd Commack, NY 11725 | 631-499-1075 | $20

Memon Kestaurant *
1300 Franklin Ave Garden City NY 11530 | 516-747 3388 | $32

Ningashima*
12 A-1 Jericho Tpk Jericho NY 11753 | 516-338-0022 | $25

Kock-n-Sake Port WA
90 Main St Port Washington NY 11050 | 516-883-7253 | $30

Snpporo
3266 Merrick Rd Wantagh NY 11793 | 516-785-3653 | $18

Sen Kestaurant*
23 Main St Sag Harbor NY 11963 | 631-725-1774 | $45

Shiro of Japen*
401 Old Country Rd Carle Place NY 11514 | 516-997 4770 | $20

SUSHI ICHI
700 N Country Rd Setauket NY 11733 | 631 585-3111 | $26

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155 Village Ave Rockville Ctr NY 11570 | 516-678-8149 | $20

Tnka Sushi*
821 Corman Ave Westbury NY 11590 | 516-876-0033 | $20

Tongo *
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Since 1988 serving the locals authentic Japanese home cooking and fresh sushi. You will appreciate the restaurant's authenticity and generous portions. Aside from the regular menu daily lunch specials and the Chef Specials are popular among the local patrons.
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151 Merrick Ave Merrick, NY 11560 | 516-867-6736 | $25

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500 City Island Ave Bronx NY 10464 | 718-885-0700 | $35

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267 Halstead Ave Harrison NY 10528 | 914-777-1543 | $35

Momiji*
261 Halstead Ave Harrison NY 10528 | 914-835-1078 | $25

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522 Mamaroneck Ave White Plains NY 10605 | 914-285-5351 | $50

Nishi
473 Ashford Ave Ardsley NY 10502 | 914-693-2500 | $25

Node*
200 Hamilton Ave White Plains NY 10601 | 914-949-0880 | $25

Snkonnya Sushi
14 North Central Ave Hartsdale NY 10530 | 914-946-9095 | $18

Sakura
56 Garth Rd Scarsdale NY 10583 | 914-723-7767 | $15

Sazan Kestaurant*
725 Saw Mill River Rd Ardsley NY 10502 | 914-674-6015 | $30

Tanto*
939 White Plains Rd Scarsdale NY 10583 | 914-725-9100 | $10

Tasru
255 N Central Ave Hartsdale NY 10530 | 914-761-0057 | $25

Upstate

Knruta
77 Quaker Ridge Rd New Rochelle NY 10804 | 914-636-6699 | $15

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609-252-1158

New Jersey **Akai Sushi Lounge**
11 N Dean St Englewood, NJ 07631 $18
201-541-0096

New Jersey **Aoyama**
1962 Washington Valley Rd Martinsville, NJ $16
732-271-2568

New Jersey **Asahi Japanese***
1475 Bergen Blvd Fort Lee, NJ 07024 $17
201-944-5113

New Jersey **Daimatsu***
860 Mountain Ave Mountainside, NJ 07092 $25
908-233-7848

New Jersey **East Japanese**
1405 Teaneck Rd Teaneck, NJ 07666 $18
201-837-1260

New Jersey **Higo Battee***
2024 Center Ave #J & K Fort Lee, NJ 07024 $15
201-461-5465

New Jersey **Ichi Umi Restaurant**
352 Menlo Park Dr Edison, NJ 08837 $30
732-906-2370

New Jersey **ICHIBAN**
772 Bloomfield Ave W Caldwell, NJ 07006 $22
973-806-7178

New Jersey **Italian Tomato (Mitsuwa)**
595 River Rd Edgewater, NJ 07020 $7
201-941-9113

New Jersey **Kaeame***
763 Palisade Ave Cliffside Park, NJ 07010 $25
201-886-0040

New Jersey **KIKU**
365 Rt. 17 S Paramus, NJ 07652 $40
201-265-7200

New Jersey **Komegoshi***
103 Montgomery St Jersey City, NJ 07302 $25
201-433-4567

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New Jersey **Masa Sushi & Grill***
81 W Allendale Ave Allendale, NJ 07401 $30
201-934-6615

New Jersey **Monster Sushi***
335 Springfield Ave Summit, NJ 07501 $25
908-598-1100

New Jersey **Princeton Tomo Sushi**
236 Nassau St Princeton, NJ 08542 $15
609-924-8478

New Jersey **Raku Izakaya**
205 Main St Fort Lee, NJ 07024 $25
201-585-0707

New Jersey **Sakura-hana***
43 Franklin Ave Ridgewood, NJ 07450 $25
201-447-8525

New Jersey **Samtohka (Mitsuwa)**
595 River Rd Edgewater, NJ 07020 $10
201-941-1004

New Jersey **Sauuki Saado (Mitsuwa)**
595 River Rd Edgewater, NJ 07020 $10
201-941-9113

New Jersey **Segi**
2117 Rt 4 E Fort Lee, NJ 07024 $22
201-461-9038

New Jersey **TATSUMI***
1034 River Rd Edgewater, NJ 07020 $25
201-969-0202

New Jersey **Toya Restaurant***
457 Anderson Ave Cliffside Park, NJ 07010 $25
201-317-5532

New Jersey **Umeya**
156 Piermont Rd Cresskill, NJ 07626 $25
201-816-0511

New Jersey **Yakitori 39**
252-254 Degraw Ave Teaneck, NJ 07666 $35
201-652-0700

Connecticut

Connecticut **Akis**
381 Greenwich Ave Greenwich, CT 06830 $30
203-862-5100

Connecticut **Kazu**
64 N Main St Norwalk, CT 06854 $25
203-866-7492

CAFE

Uppar West **Beard Papa's Upper W**
2157 Broadway (bet. 77th & 78th Sts.) Cream Puffs
212-799-3770

Upper East **Choux Factory**
1695 1st Ave. (bet. 87th & 88th St.) Cream Puffs
212-263-2023

Midtown West **Cafe Zaiya Midtown W**
1073 6th Ave 2nd Fl (bet. 40th & 41st Sts.) Bakery
212-764-6785

Midtown West **Misamoto Kitchoae**
600 5th Ave. (bet. 48th & 49th St.) Confectionery
212-489-3747

Midtown East **Cafe Zaiya Midtown E.**
18 E. 41 St (bet. Madison & 5th Ave.) Bakery
212-779-0900

Midtown East **Choex Factory**
965 1st Ave (bet. 58th & 59th St.) Cream Puffs
212-223-0730

East Village **Cafe Zaiya East Village**
66 Cooper Sq. (bet. 7th St. & St. Marks Pl.) Bakery
212-253-9700

East Village **Chikalicious**
203 E 10th St (bet. 1st & 2nd Ave.) Dessert Bar
212-475-0329

East Village **PANYA**
8 Stuyvesant St (bet. 9th St. & 3rd Ave.) Bakery
212-777-1330

New Jersey **Misamoto Kitchoae**
595 River Rd Edgewater, NJ 07020 Confectionery
201-313-9335

New Jersey **Parisienne**
250 Main St. Fort Lee, NJ 07024 Bakery
201-592-8178

* Chopsticks NY available to pick up

KARAOKE

Upper East **Iggy's**
1452 2nd Ave (bet. 75th & 76th St.) $1 /song
212-827-3043

Midtown West **Yoki 55**

Sing and dance at Yoki 55, the infamous 3 floor Japanese restaurant downstairs. New songs are frequently added. English, Korean, Chinese, Japanese and Filipino songs are available. Drinks and room charges are half price during Happy Hour (5pm-7pm). The Two Hour Party Set ($35) includes appetizer, sushi, and unlimited drinks. Open 7 days till 3:30am. They offer a karaoke bar and private rooms accommodate up to 20 people.

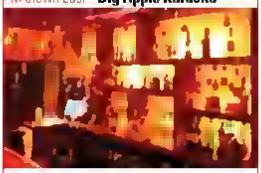
253 W. 55th St (bet. Broadway & 8th Ave.) $9/h per person
212-765-1210

Midtown East **Box Seack Riki**
141 E. 45th St. 2 Fl (bet. 3rd & Lexington Ave.) $10/h $30 min
212-595-5612

Midtown East **Japas 38**
3 E. 38th St (bet. Madison & 5th Ave.) $8/h /person
212-679-4040

Midtown East **Karaoke Deet 48***
304 E. 48th St (bet. 1st & 2nd Ave.) $4/h /person
212-753-0030

Midtown East **Big Apple Karaoke***



Divide and conquer! Split the fixed party room price with your friends - as low as $10/room. 11 rooms accommodate groups of 2 to 18 people, and even only yourself (Solo-Oke package $8/h one drink included). Equipped with iPad remotes, those speakers and 100,000 songs in 18 languages. Open 7 days a week, Mon-Wed 5pm to 2am, Thu and Sun 2pm to 2am, Fri and Sat 2pm to 4am. Check out our unbeatable rates.

305 E. 53rd St (bet. 1st & 2nd) 2nd Fl $16/h per room
212-486-0055 www.bigapplekaraoke.net

Korea Town **5 Bar Karaoke**
36 W. 32nd St. 5F (bet. 5th Ave. & Broadway) $30 /room
212-564-6544

Korea Town **Chorus Karanka**
25 W. 32nd St. 3Fl (bet. 5th Ave. & Broadway) $2/song $40/room
212-967-2244

Korea Town **Gogopa Karaoke**
28 W. 32nd St. (bet. 5th Ave. & Broadway) $30~ /room
212-967-5353

Korea Town **Grammy Karaoke**
23 W. 32nd St. (bet. 5th Ave. & Broadway) $40 /room
212-629-7171

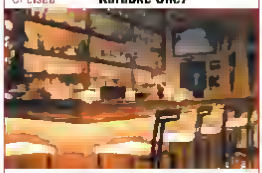
Korea Town **Karaoke Deet 39***
53 W. 35th St. 2 Fl (bet. 5th & 6th Ave.) $4/h /person
646-473-0826

Limited Summer Weekend Backyard Party
7/7~9/3 (Sat & Sun) 12pm~
In Umi no ie's backyard
Yakisoba Noodles & Special of the Day
Beer or Soft drink Only $10
Bring your friends and enjoy!
Umi no ie
39 E. 33rd St. (bet. 1st & 2nd Ave)
646-454-1122 / www.downtownumino.com

Korea Town — MK
11 W 32nd St 5 Fl (bet 5th Ave & Broadway) | 212-564-3436 | $40/hr /room

Korea Town — Radio Star Karaoke
3 W 35th St (bet 5th & 6th Ave) | 212-564-2520 | $40 /room

Chelsea — Karaoke One7



They offer the city's largest song select on in 16 different languages and new songs are added monthly. Sing at the bar for $2 per song or sing in a private room for $8/h (Sun-Wed $6/h) per person. Drinks and room charges are half price during Happy Hour (2pm-7pm). Large party rooms available. Call for reservation. Open 7 days from 2pm to 4am (except Mon from 6pm). *May close early on weekdays w/o notice.

29 W 17th St (bet 5th & 6th Ave) | 212-675-3527 | www.karaoke17.com | $2/song

Gramercy — Music Story
34 32nd St 5 Fl (bet Park Ave S & Madison Ave) | 212-594-4244 | $40 /room

West Village — Apple Restaurant
17 Waverly Pl (bet Greene & Mercer St) | 212-473-8988 | $10/cover /room

West Village — Karaoke Cave
9 E 13th St (bet University Pl & 5th Ave) | 646-250-5670 | $35 /room

Gramercy — Japas 27*

Sing your heart away at Japas 27! They offer karaoke rooms at no charge ($10 minimum per person Sunday through Thursday only). The kitchen is open until 3am everyday with a selection of over 50 food items. Unlimited Drink Plan is only $14.95 per person for 2 hours, with food it's only $19.95 per person for 2 hours. Private rooms are also available. Please inquire with us.

36 3rd Ave (bet 26th & 27th St) | 212-683-2323 | www.japas27.com | $10/ person

West Village — NEMO
54 East 13th St (bet Fifth Ave & University Pl) | 212-477-1177 | $8/h /person

East Village — Planet Rose
219 Ave A (bet 13th & 14th St) | 212-353-0500 | $2/song

East Village — Sing Sing (Ave A)*
SING-SING KARAOKE AVENUE A

Among the newest and trendiest restaurants on Avenue A, Sing Sing offers a bar lounge and 15 private rooms for karaoke. It is a perfect place for a get-together with friends after dinner. Large party rooms are available for up to 30 people. OPEN 7 DAYS

81 Ave A (bet 4th & 5th St) | 212-674-0700 | www.karaokesingsing.com | $7/h per person

East Village — Sing Sing (St Marks)*
SING-SING KARAOKE ST MARKS

Conveniently located on St. Marks Street, in the heart of the East Village, Sing Sing is a Karaoke lounge with 18 private Rooms. This brand new lounge is a great spot for young adults who love to sing. OPEN 7 DAYS 1:00PM-4:00AM. Party@karaokesingsing.com

5 St. Marks Pl 2Fl (bet 2nd & 3rd Ave) | 212-387-7800 | www.karaokesingsing.com | $7/h per person

East Village — Second on Second
27 2nd Ave (bet 1st & 2nd St) | 212-473-2922 | $30/h /room

East Village — U2 Karaoke Lounge
6 St. Marks Pl (bet 2nd & 3rd Ave) | 212-228-6250 | $8/h

Lower Mhn — Asia Roma
40 Mulberry St (bet Worth & Bayard St.) | 212 385-1133 | No charge

Lower Mhn — Bmy Karaoke Bar
8 Thompson St 2 Fl (bet Fifth Ave & Canal St.) | 212-834-5490 | $30/h /hox

Lower Mhn — Mott Karaoke Lounge
43 Mott St (bet Worth & Bayard St) | 212-693-0004 | min $30 /room

Brooklyn — 100 Fun
532 60th St (9th Ave & Fort Hamilton Pkwy) | 718-436-8883 | $40/h /room

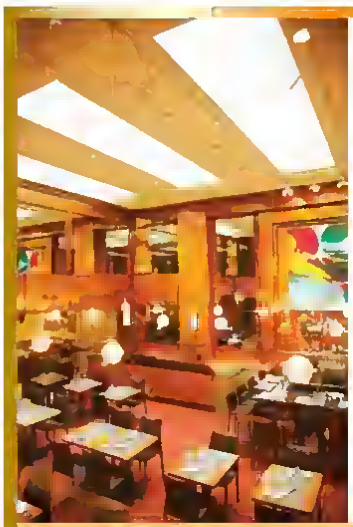
* Chopsticks NY available to pick up

Queens — Karaoke Shout*

120,000 songs in 16 different languages available. 20,000 English songs and songs in Hindi and Thai that are rarely available in the U.S. Your party will be much more exciting in the high-tech karaoke rooms! 11 private rooms are equipped with LED lightings that change colors with each song. Enter songs using a wi-fi touch system on the in-set screens and ipods. Chopsticks NY members receive 10% discount with this ad. Open 7 days!

32-46 Steinway St. Astoria, NY 11103 | 718-569-0060 | www.karaokeshout.com | $3-7/h person

Format ad from $64 per month.
Please contact us for detail
CHOPSTICKS NY*
TEL: 212-431-9970

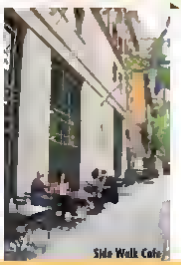


JAZZ
at KITANO
Music • Restaurant • Bar
Now Open

Special offer at the Side Walk Cafe
Special cocktails & small plates are all $7
Monday-Friday 2:30pm-7pm

Join us for Breakfast, Lunch, Dinner, and Evening Jazz Performances

Sunday Jazz Brunch – Live Music and Buffet
$35 per person – Seatings at 11AM and 1PM



Contemporary American Cuisine with Pan Asian Influences in an elegant atrium setting

JAZZ at KITANO

THE KITANO NEW YORK HOTEL
66 Park Avenue (at 38th Street) New York, NY 10016
Restaurant reservation 212-885-7123 | Jazz reservation 212-885-7119 | www.kitano.com

Other Asian Restaurant Guide

$35 Average price for a dinner entree and a drink (sake or wine)

Sushi Bar Available | Open for Lunch

M Tu W Day Close | Delivery

Th F Sa Su | Family Dining

Romantic Dining | Local Favorite

Vegetarian Friendly | Business Dinner

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

CHINESE

Upper West — Ivy's Cafe* $23
154 W 72nd St (bet. Columbus & Amsterdam Ave.)
212-787-3333

Upper West — Dlhe's $15
1491 Broadway (bet. 47th & 48th St.)
212-565-8161

Upper West — Dlha's $15
2957 Broadway (at 115th St.)
212-932-3300

Upper West — Shun Lee West $52
43 W. 65th St. (Central Park W. & Columbus)
212-595-8895

Upper East — Cafe Evergreen $30
1307 1st Ave. (bet. 73rd & 74th St.)
212-744-3266

Upper East — Chinatown East $18
1450 3rd Ave. (bet. 82nd & 83rd St.)
212-517-2088

Upper East — Lili's Noodle & Grill $25
1500 3rd Ave. (bet. 84th & 85th St.)
212-535-1313

Upper East — Our Place $25
242 E. 79th St. (bet. 2nd & 3rd Ave.)
212-288-4788

Upper East — Philippe $45
33 E. 60th St. (bet. Park & Madison Ave.)
212-644-8585

Upper East — Pig Heaven $15
1540 2nd Ave. (bet. 80th & 81st St.)
212-744-4333

Upper East — Shanghai Pavilion $37
1378 3rd Ave. (bet. 78th & 79th St.)
212-585-3388

Upper East — Szechuan Chalet $25
1395 2nd Ave. (at 73rd St.)
212-737-1838

Midtown West — China Grill $66
60 W. 53rd St. (bet. 5th & 6th Ave.)
212-333-7788

Midtown West — Joe's Shanghai* $20
24 W. 56th St. (bet. 5th & 6th Ave.)
212-333-3868

Midtown West — Dlhe's $15
411 W. 42nd St. (at 9th Ave.)
212-521-5858

Midtown West — Ruby Foo's Times Sq. $20
1626 Broadway (bet. 49th & 50th St.)
212-489-5600

Midtown West — Tang Pavilion $25
65 W. 55th St. (bet. 5th & 6th Ave.)
212-956-3838

Midtown West — Wa Liang Ye $35
36 W. 46th St. (bet. 5th & 6th Ave.)
212-398-2308

Midtown East — Chin Chin $30
216 E. 49th St. (bet. 2nd & 3rd Ave.)
212-888-4555

Midtown East — Dynasty Sung $35
511 Lexington Ave. 2 Fl. (at 48th St.)
212-955-1200

Midtown East — Evergreen on 38 $25
10 E. 38th St. (bet. Madison & 5th Ave.)
212-448-1155

Midtown East — Grand Sichuan $20
1049 2nd Ave. (bet. 55th & 56th St.)
212-355-5855

Midtown East — Lychee House $30
141 E. 55th St. (bet. 3rd & Lexington Ave.)
212-753-3900

Midtown East — Mee Noodle Shop $15
322 2nd Ave. (at 49th St.)
212-888-0027

Midtown East — MR K's* $50
570 Lexington Ave. (at 51st St.)
212-583-1668

Midtown — Peking Duck House* $33

BEST PEKING DUCK IN NYC
Their house specialty and a crowd favorite. Their duck is roasted in an oven until the meat is tender and the skin is crispy. Bring this ad and you will get 10% off lunch. Valid 7 days a week.

236 E. 53rd St. (bet. 2nd & 3rd Ave.)
212-759-8030 www.pekingduckhousenyc.com

Midtown East — Phoenix Garden $20
242 E. 40th St. (bet. 2nd & 3rd Ave.)
212-883-1668

Midtown East — Shih Lea $11
311 E. 45th St. (bet. 1st & 2nd Ave.)
212-867-0311

Midtown East — Shun Lee Palace $35
155 E. 55th St. (bet. 3rd & Lexington Ave.)
212-371-9844

Midtown East — Tse Yang Restsarant* $40
34 E. 51st St. (at Park Ave.)
212-758-5447

Chelsea — Grand Sichuan $20
229 9th Ave. (at 24th St.)
212-620-5200

Chelsea — Rickshaw Dumpling $15
61 W. 23rd St. (bet. 5th & 6th Ave.)
212-924-3220

Gramercy — Grand Sichuan $25
227 Lexington Ave. (bet. 33rd & 34th St.)
212-679-9779

Gramercy — The Cottage* $12
33 Irving Place (at 16th St.)
212-505-8500

West Village — Chinatown Brasserie $30
380 Lafayette St. (at Great Jones St.)
212-533-7000

West Village — Empire Szechuan $15
173 7th Ave. S. (at Perry St.)
212-243-5046

West Village — Shanghai Square $30
11 E. 13th St. (bet. University Pl. & 5th Ave.)
646-486-7313

East Village — BaoHaus $14
238 E. 14th St. (bet. 2nd & 3rd Ave.)
646-863-6916

East Village — Dumpling Man* $11
100 St. Marks Pl. (bet. 1st Ave. & Ave. A.)
212-505-2121

Lower Mhn — ABC Chinese Restaurant $25
34 Pell St. (bet. Bowery & Mott St.)
212-346-9030

Lower Mhn — Amazing 66 $25
66 Mott St. (bet. Bayard & Canal St.)
212-834-0000

Lower Mhn — Au Mandarin $30
200-250 Vesey St. (at West St.)
212-385-0313

Lower Mhn — Big Wang $13
67 Mott St. (bet. Bayard & Canal St.)
212-364-0540

Lower Mhn — Congee Village $16
100 Allen St. (bet. Broome & Delancy St.)
212-941-1818

Lower Mhn — Dim Sum Go Go $15
5 E. Broadway (bet. Catherine St. & Bowery)
212-732-0797

Lower Mhn — Excellent Dumpling $15
111 Lafayette St. (bet. Walker & Canal St.)
212-219-0212

Lower Mhn — Golden Unicorn $20
18 E. Broadway (bet. Market & Catherine St.)
212-941-0811

Lower Mhn — Jing Fong $20
20 Elizabeth St. (bet. Bayard & Canal St.)
212-964-5256

Lower Mhn — Joe's Ginger $20
25 Pell St. (at Doyers St.)
212-285-0333

Lower Mhn — Joe's Shanghai $20
9 Pell St. (bet. Bowery & Mott St.)
212-233-8888

Lower Mhn — Lin's Dumpling House $10
28 Bowery (at Bayard St.)
212-843-0523

Lower Mhn — Mandarin Court $15
61 Mott St. (bet. Bayard & Canal St.)
212-608-3838

Lower Mhn — New Bo-Ky $10
80 Bayard St. (bet. Mott & Mulberry St.)
212-406-2292

Lower Mhn — Nice Green Bo $15
95 Bayard St. (bet. Elizabeth & Mott St.)
212-525-2359

Lower Mhn — Oriental Garden $35
14 Elizabeth St. (bet. Bayard & Canal St.)
212-619-0035

Lower Mhn — Ping on Mott $26
22 Mott St. (bet. Chatham Sq. & Pell St.)
212-602-3566

Lower Mhn — Shanghai Cuisine* $25
88 Bayard St. (at Mulberry St.)
212-732-8988

Queens — East Manor $15
45-45 Kissena Blvd. Flushing, NY 11355
718-498-8998

Queens — Himalayan Yak Restaurant* $15
72-29 Roosevelt Ave. Jackson Heights, NY 11372
718-779-1119

KOREAN

Midtown West — Bann $30
350 W. 50th St. (bet. 8th & 9th Ave.)
212-582-4446

Midtown West — Chom Chom $40
40 W. 8th St. (bet. 5th & 6th Ave.)
212-213-2269

Midtown West — Danji $44
346 W. 52nd St. (bet. 8th & 9th Ave.)
212-586-2880

Midtown East — Koraa Palace $30
127 E. 54th St. (bet. Park & Lexington Ave.)
212-832-2350

Korea Town — BCD Tofu House $25
17 W. 32nd St. (bet. 5th Ave. & Broadway)
212-967-1900

Korea Town — Cho Dang Gol $30
55 W. 35th St. (bet. 5th & 6th Ave.)
212-695-8222

Korea Town — Don's Bogam* $25
17 E. 32nd St. (bet. Madison & 5th Ave.)
212-683-2200

Korea Town — Franchia Vegan Cafe $25
12 Park Ave. (bet. 34th & 35th St.)
212-213-1001

Korea Town — HAN BAT* $15
53 W. 35th St. (bet. 5th & 6th Ave.)
212-629-5588

Korea Tuwn — HANGAWI* $40
12 E. 32nd St. (bet. 5th & Madison Ave.)
212-213-0077

Korea Town — Hyo Dong Gak* $20
51 W. 35th St. (bet. 5th and 6th Ave.)
212-695-0787

Korea Town — Kang Suh $30
1250 Broadway (at 32nd St.)
212-564-5845

Korea Town — Komtang House* $15
32 W. 32nd St. (bet. 5th Ave. & Broadway)
212-947-8482

Korea Town — Kum Gang San* $20
49 W. 32nd St. (at Broadway)
212-967-0909

Korea Town — Kunjip Restaurant $15
9 W. 32nd St. (bet. 5th Ave. & Broadway)
212-216-9497

Korea Town — Madangsui* $39
35 W. 35th St. (bet. 5th & 6th St.)
212-564-3333

Korea Town — Seoul Garden $14
34 W. 32nd St. (bet. 5th Ave. & Broadway)
212-736-3002

Korea Town — Shilla $25
37 W. 32nd St. (bet. 5th Ave. & Broadway)
212-967-1900

Korea Town — Woo Chon* $20
10 W. 36th St. (bet. 5th & 6th Ave.)
212-695-0676

West Village — Do Hwa $27
55 Commerce St. (at Bedford St.)
212-414-1224

East Village — Bon Chon $20
9 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-228-2807

East Village — Dok Suni's $20
115 1st Ave. (bet. 7th St. & St. Marks Pl.)
212-477-9505

Lower Mhn — Jup She $20
171 Grand St. (at Baxter St.)
212-943-0090

Lower Mhn — Kori $20
253 Church St. (bet. Leonard & Franklin St.)
212-334-0900

Soho **Woo Lee Ook** $50
149 Mercer St. (bet. Prince & Houston St.)
212-925-9200

Brooklyn **Ookobi*** $25
180 Grand St (bet Driggs & Bedford Ave)
718-782-1424

Queens **KOREANA*** $25
138-20 38th Ave., Flushing, NY 11354
718-713-0252

Westchester **Kelhi House** $20
231 Central Ave White Plains, NY 10606
914-328-0251

New Jersey **Gemmeeok *** $0
485 Main Street Fort Lee, NJ 07024
201-242-1333

New Jersey **Gemmeeok** $0
110 Broad Ave Palisades Park, NJ 07650
201-945-6300

Connecticut **Pinehill Restaurant** $20
123 Paramus Rd Paramus, NJ 07652
201-843-0170

THAI

Upper West **Long Grain** $22
2534 Broadway (at 95th St)
212-665-0028

Upper East **Ent Thai** $15
1429 3rd Ave (bet. 80th & 81st St.)
212-772-1494

Upper East **Sole Thai** $25
1718 2nd Ave (at 89th St)
212-410-5557

Upper East **Spice** $20
1470 1st Ave. (at 77th St)
212-744-0374

Upper East **Spice** $20
1411 2nd Ave (bet. 73rd & 74th St.)
212-288-5348

Upper East **Vieng Ping** $22
1383A 2nd Ave (bet. 72nd & 73rd St)
212-249-8494

Midtown West **Aceluck Thai** $11
530 9th Ave (bet. 38th & 40th St)
212-594-7083

Midtown West **Aora Thai** $14
462 9th Ave (bet. 35th & 36th St.)
212-971-8530

Midtown West **Bangkok House** $18
360 W. 46th St. (bet. 8th & 9th Ave)
212-541-5543

Midtown West **Braeze** $25
661 9th Ave. (bet. 45th & 46th St.)
212-262-7777

Midtown West **Chat Home Kitchen** $30
530 8th Ave (at 36th St)
212-707-8778

Midtown West **Chenpen Thai** $20
761 9th Ave (at 51st St)
212-581-6808

Midtown West **Heng 2 Thai Bistro** $15
752 10th Ave (bet. 51st & 52nd St)
212-765-7700

Midtown West **Pam Real Thai 47** $20
402 W. 47th St. (bet. 9th & 10th Ave)
212-315-4441

Midtown West **Pam Real Thai 49** $20
404 W. 49th St. (bet. 9th & 10th Ave)
212-333-7500

Midtown West **Pongsri Thai*** $25
244 W. 56th St. (bet. Broadway & 8th Ave)
212-582-3302

Midtown West **Q2 Thai** $15
766 9th Ave (bet. 52nd & 53rd St.)
212-262-2236

Midtown West **Room Service Midtown** $25
680 9th Ave. (bet. 47th & 48th St.)
212-582-0099

Midtown West **Talent II Thai Kitchen*** $10
582 9th Ave (bet 42nd & 43rd St)
212 307 1363

Midtown West **Thai Pelote** $13
534 9th Ave (bet. 39th & 40th St.)
212-279-9196

Midtown West **Thai Select** $12
472 9th Ave (bet. 36th & 37th St.)
212-695-9920

Midtown West **Topaz Thai** $15
127 W. 56th St. (bet. 6th & 7th Ave.)
212-957-5020

Midtown West **viv Bar & Restaurant** $20
717 9th Ave (at 49th St)
212-581-5500

Midtown West **Yum Yum 3*** $15
659 9th Ave (at 46th St)
212-956-0838

Midtown West **Yum Yum Bangkok*** $15
650 9th Ave (bet. 45th & 46th St)
212 262 7244

Midtown West **Yum Yum Too*** $20
662 9th Ave (at 46th St)
212-247 2228

Midtown East **OBAO** $25
222 E. 53rd St (bet. 2nd & 3rd Ave)
212-906-6566

Midtown East **Rein Thai Restaurant*** $16
220 53rd St (bet. 2nd & 3rd Ave)
212-752-3333

Midtown East **Talent Thai Kitchen** $11
240 E. 34th St. (bet. 2nd & 3rd Ave)
212-725-9898

Chelsea **Pad Thai** $20
114 9th Ave. (bet. 15th & 16th St.)
212-691-6226

Chelsea **Pongsri Chelsea** $20
165 W. 23rd St (bet. 6th & 7th Ave)
212-645-8808

Chelsea **Regional Thai*** $15
205 7th Ave (bet. 21st & 22nd St)
212-807 9872

Chelsea **Room Service** $25
166 8th Ave (bet. 18th & 19th St.)
212-691-0299

Chelsea **Royal Siam** $25
240 9th Ave (bet. 22nd & 23rd St.)
212 741-1732

Chelsea **Silom Thai** $25
150 8th Ave (bet. 17th & 18th St.)
212-675-0060

Chelsea **Spice** $20
199 9th Ave (at 20th St)
212-989-1116

Chelsea **Thai Chat-Yo** $11
233 9th Ave. (bet. 24th & 25th St.)
212-488-2170

Gramercy **Bangkok 2 Thai*** $14
345 1st Ave (bet. 20th & 21st St)
212-473-4480

Gramercy **Jaiya Thai** $25
396 3rd Ave (bet. 28th & 29th St.)
212-889-1330

Gramercy **Lemongrass Grill** $16
138 E. 34th St (bet. 3rd & Lexington Ave)
212 213-3317

Gramercy **Rhong Tiam** $20
31 E. 21st St (bet. 5th Ave. & Broadway)
212-420-7500

Gramercy **Toon Thai Cuisine** $15
17 E. 31st St (bet. Madison & 5th Ave)
212-213-3773

Gramercy **Toon Thai Cafe*** $25
435 Park Ave. S (bet. 29th & 30th St.)
212-644-6393

West Village **Gelonga** $15
149 W. 4th St (at. 6th Ave)
212 229-4267

West Village **Prem-on Thai** $25
132 W. Houston St. (MacDougal & Sullivan St.)
212-353-2338

West Village **SEA** $15
835 Washington St (at W. 12th St.)
212 243-3339

West Village **Tue Thai Food*** $20
3 Greenwich Ave. (8th Ave. & Christopher St.)
212-929-9588

East Village **Holy Basil** $15
149 2nd Ave. (bet. 9th & 10th St.)
212-460-5557

East Village **Kati Thai Cuisine** $11
347 E. 14th St. (bet. 1st & 2nd Ave.)
212-533-2045

East Village **Klong** $15
7 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-505-5955

East Village **Spice** $20
33 E. 13th St. (bet. Broadway & Union sq.)
212-982 3758

East Village **Spice** $20
104 2nd Ave. (at 6th St.)
212-533-9900

East Village **Tei Thai** $12
78 E. 1st St. (bet. 1st Ave. & Ave. A)
212-777-2552

Lower Manhattan **Eat-Pisode Thailand** $14
123 Ludlow St. (bet. Delancy & Rivington St.)
212-477-7624

Lower Manhattan **Kuma Inn** $25
113 Ludlow St. 2Fl (Delancy & Rivington St.)
212-353-8866

Lower Manhattan **Pongsri Chinatown** $20
106 Bayard St. (at Baxter St.)
212 349-3132

Lower Manhattan **Sticky Rice** $12
85 Orchard St. (bet. Grand & Broome St.)
212-274-8208

Soho **Kittichai** $38
60 Thompson St (bet. Broome & Spring St.)
212-219-2000

Soho **Paep** $20
177 Prince St. (bet. Thompson & Sullivan St.)
212 254-7337

Brooklyn **Chat Home Kitchen*** $16
124 N. 6th St. (at Berry St.)
718-599-5685

Brooklyn **Ghang Thai** $12
204 Smith St (bet. Baltic St. & Butler St.)
718-222 5588

Brooklyn **Lily Thai** $15
615 Grand St. (bet. Leonard & Lorimer St.)
718-218-7522

Brooklyn **Long Tan** $18
146 5th Ave (bet. Union & Sackett St.)
718-622-8444

Brooklyn **Pagoda Thailand** $30
333 Graham Ave (Devoe & Metropolitan Ave)
718-388-6445

Brooklyn **SEA** $20
114 N. 6th St. (at Berry St.)
718-384-7950

Brooklyn **Tai Thai** $30
205 Bedford Ave (bet. N. 5th & N. 6th St.)
718-599-5656

Queens **Q Thai Bistro** $40
108-25 Ascan Ave Forest Hills, NY 11375
718-261-4500

Long Island **Phoo Restaurant** $36
25 Main St. Sag Harbor, NY 11963
631-725-0101

VIETNAMESE

Upper West **Saigon Grill*** $25
620 Amsterdam Ave (at 90th St)
212-875-9072

Upper East **Asia Grill** $20
1917 2nd Ave (at 94th St.)
212-753-9818

Upper East **Vermicelli** $20
1492 2nd Ave (bet. 77th & 78th St)
212-288-6768

Midtown East **Le Colonial** $35
149 E. 57th St (bet. 3rd & Lexington Ave)
212-752-0909

Korea Town **PHO32 & SHABU*** $20
2 W. 32nd St (bet. 5th Ave. & Broadway)
212-695-0988

Gramercy **Bao Noodles** $22
391 2nd Ave (bet. 22nd & 23rd St.)
212-725-7770

Gramercy **Lannem** $15
393 3rd Ave. (at. 28th St.)
212-686-5168

West Village **Saigon Grill Union Sq.** $25
91 University Pl (bet. 11th & 12th St.)
212 982 9691

East Village **Lannem*** $20
121 University Pl (at 13th St.)
212-420-1175

Lower Manhattan **Nha Trang** $15
87 Baxter St. (bet. Bayard & Canal St.)
212 233-5348

Lower Manhattan **Pho Tu Do** $12
102 bowery St. (bet. Hester & Grand St.)
212-966-2698

Theater **Viet Cafe** $25
345 Greenwich St. (bet. Jay and Harrison St.)
212-431-5892

Brooklyn **Nicky's Viet** $9
311 Atlantic Ave (bet. Hoyt & Smith St.)
718-855-6626

OTHER

Upper West **Asia Kan** $25
710 Amsterdam Ave (bet. 94th & 95th St.)
212-280-8772

Upper West	**Asiate**	
80 Columbus Cir 35 Fl (at 60th St.) 212-805-8800		$135 L
Upper East	**88 Fusion**	
1656 2nd Ave (at 86th St.) 212-289-4636		$20 L
Upper East	**Amber***	
1406 3rd Ave (at 80th St.) 212-243-5020		$25 L
Upper East	**Gobo**	
1426 3rd Ave (at 81st St.) 212-299-4896		$31 L
Midtown West	**Blue Ribbon Sushi Bar & Grill**	
308 W. 58th St. (bet. 8th & 9th Ave.) 212-397-0404		$61 L
Midtown West	**Rue 57**	
30 W. 57th St. (at 6th Ave.) 212-307-5656		$45 L
Midtown West	**VYNL**	
754 5th Ave. (bet. 50th & 51th St.) 212-974-2003		$25 L
Midtown West	**Zen Polate**	
863 9th Ave. (at 56th St.) 212-582-1668		$25 L
Midtown East	**Aja Asian Bistro**	
1009 1st Ave. (at 56th St.) 212-888-8008		$25
Midtown East	**Fusha Asian Cuisine**	
1065 1st Ave. (at 58th St.) 212-752-8083		$35 L
Midtown East	**Hiroshi Japanese Fusion**	
585 3rd Ave. (bet. 39th & 39th St.) 212-661-9288		$18 L
Midtown East	**Jazz at Kitano**	
The Kitano Hotel 66 Park Ave. (at 38th St.) 212-885-7123		$35 L
Chelsea	**Rice on Lexington Ave**	
115 Lexington Ave. (at 25th St.) 212-686-5400		$20 L
Greenwich	**Oi Asian Eatery**	
31 W. 14th St. (bet. 5th & 6th Ave.) 212-929-9917		$18 L
West Village	**Betel**	
51 Grove St. (bet. Bleecker St. & 7th Ave. S.) 212-352-0460		$30
West Village	**Cafe Asean**	
117 W. 10th St. (bet. 6th & Greenwich Ave.) 212-633-0348		$22 L
West Village	**Gobo**	
401 6th Ave. (bet. 8th St. & Waverly Pl.) 212-255-3242		$20 L
West Village	**The Tea Set**	
235 W. 12th St. (bet. W 4th & Greenwich) 646-476-8731		$32 L
East Village	**Friend House**	
106 3rd Ave. (at 13th St.) 212-995-1936		$22 L
East Village	**Kioe Restaurant**	
509 E. 6th St. (bet. Ave. A & B) 212-529-5200		$25 M
East Village	**Lucky Cheeg's**	
24 1st Ave. (bet. 1st & 2nd St.) 212-473-0516		$30
East Village	**Prime & Beyond New York**	
90 E. 10th St. (bet. 3rd & 4th Ave.) 212-505-0033		$35 L
East Village	**Stand4**	
24 E. 12th St. (bet. Univ Pl. & 5th Ave.) 212-489-5900		$20 L
Lower Mhn	**Rice***	
282 Elizabeth St. (Houston & Bleecker St.) 212-226-5775		$15 L
Brooklyn	**Blue Ribbon Brooklyn**	
280 5th Ave. (bet. 1st St. & Garfield Pl.) 718-840-0404		$55
Brooklyn	**Purple Yam**	
1314 Cortelyou Road (bet. Argyle & Rugby Rds.) 718-940-8188		$30 L
Brooklyn	**Rice**	
81 Washington St. (bet. York & Front St.) 718-222-9680		$20 L
Long Island	**TOKU**	
2014C Northern Blvd. Manhasset, NY 11030 516-627-9858		$25 L
New Jersey	**AOZORA Restaurant**	
407 Bloomfield Ave. Montclair NJ 07042 973 233-9400		$30 L
New Jersey	**Su Restaurant**	
725 River Rd. Edgewater NJ 07020 201-640-7368		$16 L

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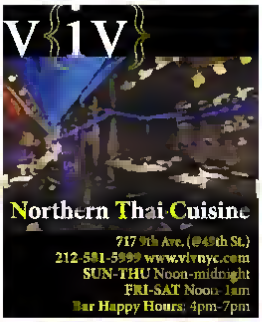

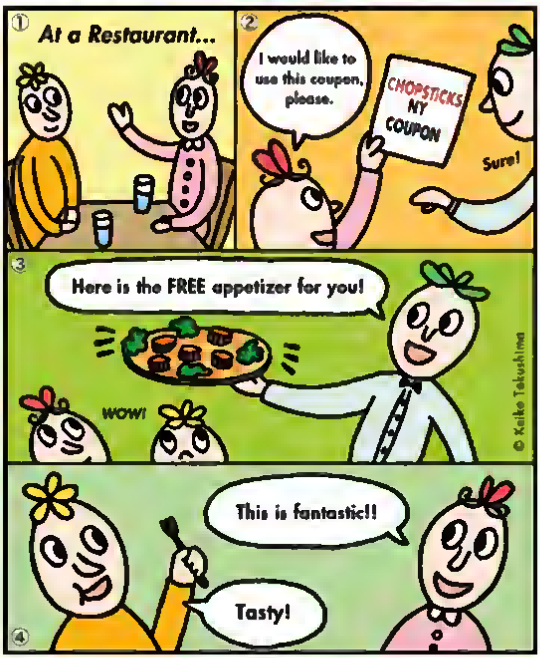

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Let's Eat the Season ~Tomato~

Appetizingly bright, refreshingly sweet and sour, and delectably juicy, the tomato is the best ingredient to bring out a summery flavor to your table. Many cuisines such as Italian, Spanish, Mexican, and Mediterranean developed original tomato dishes in their own styles. This time, Misako sensei makes a refreshing salad style pasta dish, Cold Pasta with Fresh Tomato and Shiso Sauce. Instead of using basil, she uses shredded shiso leaves as toppings, enhancing the Japanese flavor. She also adds a Japanese twist with soy sauce, which can give a slight body and umami to the dish. Get energized and beat the heat with this summery, refreshing tomato dish.

Cold Pasta with Fresh Tomato and Shiso Sauce

[INGREDIENTS] (3-4 servings)

- ❒ 10 oz (uncooked) angel hair or capellini pasta
- ❒ 2 cups diced fresh tomato
- ❒ 1 tsp minced garlic
- ❒ 1 tsp minced red onion
- ❒ 5-8 shiso leaves, thinly sliced
- ❒ 2 anchovy fillets, cut into small pieces
- ❒ 1 tbsp soy sauce
- ❒ 1 tsp sugar
- ❒ 2 tbsp olive oil
- ❒ Salt and pepper to taste
- ❒ 1 tbsp lemon zest

[DIRECTIONS]

1. Place tomatoes, garlic, red onions and anchovy fillets in a bowl and mix well.
2. Add soy sauce, sugar, olive oil, salt and pepper and half the amount of thinly sliced shiso leaves.
3. Bring a big pot of water to a boil and add salt.
4. Add pasta to the boiling water and cook one minute longer than the suggested time, then drain and rinse well under cold water.
5. Drain the pasta well and add the tomato sauce. Toss well to evenly coat the pasta.
6. Place pasta onto a serving plate and sprinkle with the remaining sliced shiso leaves.
7. Grate some lemon zest as a final touch.

TIP: This sauce can be used on grilled meat or seafood as well. Great to keep you cool and healthy!

Featured Ingredient: Shiso Leaves

Shiso is a common Japanese culinary herb belonging to the mint and basil family. Known for gracing the plates of sushi and sashimi as a garnish, this versatile leaf, used whole or cut into thin strips, is often used as a seasoning in hot or cold Japanese dishes as it goes great with a variety of other ingredients, sauces, vegetables and meats. In addition to the preservative features of shiso, the leaves are also rich in calcium and iron.

MISAKO SASSA

Japanese cooking instructor/food consultant

Misako teaches authentic Japanese cooking, focusing on simple, delicious, and healthy home-style cooking using seasonal and local ingredients.

Website: Japaneseculinarysensei.com

Cooking video: nyl.page.com

DISCOVER HEALTHY JAPANESE NOODLES SERVED WITH KIKKOMAN'S TSUYU!

Tsuyu is a sauce made by combining soy sauce, sugar and a broth made from ingredients such as bonito, konbu seaweed, and shiitake mushrooms. Sometimes mirin, salt, and other flavorings may be added. The sauce may be used straight, or diluted with water.

HON TSUYU

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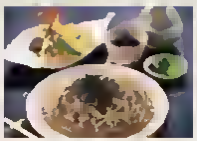
- Made with extra fancy soy sauce and high quality mirin (a sweet cooking rice wine)
- The soup stock contains selected bonito and Hokkaido kelp

SOBA TSUYU

A ready-to-use seasoning for dipping cold soba (buckwheat noodles)



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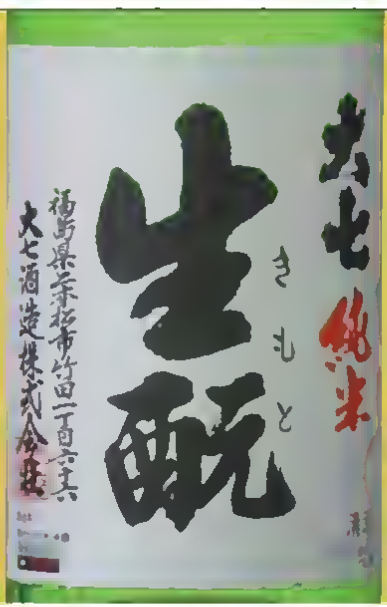

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Grocery & Sake Guide

The following is a list of stores where you can buy Japanese food and liquor.

Coupon available at **www.chopsticksny.com**

* Chopsticks NY ava lable to pick up

GROCERY

M2M B'way & 114th
2535 Broadway (bet. 114th & 115th St.) | 212-280-4600 | **Japanese**

Dnimnbu*
12a E 47th St. (bet 3rd & Lexington Ave.) | 212-755-7360 | **Japanese**

Katagiri & Co.,Inc*
224 E 50th St. (bet 2nd & 3rd Ave.) | 212-755-3566 | **Japanese**

Sunrise Mart Midtown*
12 East 41st St (bet. 5th Ave. & Madison Ave.) | 646-360-3240 | **Japanese**

TOMIYA*
238 E. 53rd St. (bet. 2nd & 3rd Ave.) | 212-510-7311 | **Japanese**

Yngum
24 E. 41st St. (bet. Madison & 5th Ave.) | 212-679-3777 | **Japanese**

H Mart Han Ah Reum
25 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-695-3233 | **Korean**

Wonrijip
12 W. 32nd St. (bet. 5th Ave. & Broadway) | 212-244-1115 | **Korean**

Japan Premium Beef
57 Great Jones St. (bet. Bowery & Lafayette) | 212-260-2333 | **Other**

M2M E. Village*
55 3rd Ave. (bet. 10th & 11th St.) | 212-353-2538 | **Japanese**

Sunrise Mart Astor Pl.*
4 Stuyvesant St. 2 Fl. (bet. 9th St. & 3rd Ave.) | 212-539-9040 | **Japanese**

Tokyo Mart*
91 Mulberry St. (bet Bayard & Canal St.) | 212-962-6622 | **Japanese**

Pearl River Mart*
477 Broadway 2nd. Fl. (bet Grand & Broome St.) | 212-431-0002 | **Chinese**

Sunrise Mart SoHo*
494 Broome St. (Wooster St. & W. Broadway) | 212-219-0033 | **Japanese**

Midoriya*
167 N9th St. Brooklyn NY 11211 | 718-599-4690 | **Japanese**

Family Market*
29-15 Broadway Astoria NY 11106 | 718-956-7525 | **Japanese**

H & Y Marketplace
150-51 Northern Blvd. Flushing, NY 11354 | 718-461-1911 | **Korean**

H Mart Northern 156
156-40 Northern Blvd. Flushing, NY 11354 | 718-888-0005 | **Korean**

H Mart Northern Blvd.
141-40 Northern Blvd. Flushing, NY 11354 | 718-353-0700 | **Korean**

H Mart Union
29-02 Union St. Flushing NY 11354 | 718-445-5656 | **Korean**

H Mart Williston Park*
400 Hills de Ave. Williston Park, NY 11596 | 516-659-0270 | **Korean**

H Mart Woodside
59-18 Woodside Ave. Flushing NY 11377 | 718-446-0758 | **Korean**

Sakura-ya
73-05 Austin St. Forest Hills NY 11375 | 718-261-7220 | **Japanese**

H Mart Great Neck*
495 Great Neck Rd. Great Neck, NY 11021 | 516-482-3113 | **Korean**

Nara Japanese Foods*
1884 Main St. Port Washington, NY 11050 | 516-883-1838 | **Japanese**

Shin Nippon Do*
53 Maple Ave. Roslyn Heights, NY 11577 | 516-625-1814 | **Japanese**

DAIDO
522 Mamaroneck Ave. White Plains, NY 10605 | 914-683-6735 | **Japanese**

Fuji Mart Scarsdale*
816 White Plains Rd. Scarsdale, NY 10583 | 914-472-1468 | **Japanese**

H & Y Marketplace
475 Plainview Rd. Hicksville, NY 11801 | 516-935-4041 | **Korean**

H Mart Hartsdale*
371 North Central Ave. Hartsdale, NY 10530 | 914-448-8888 | **Korean**

Kam Sen Foods*
22 Barker Ave. White Plains, NY 10601 | 914-428-4500 | **Korean**

NIJIYA Market*
19 N. Central Ave. Hartsdale, NY 10530 | 914-948-2178 | **Japanese**

Oishinbo*
283 Halstead Ave. Harrison, NY 10528 | 914-835-4300 | **Japanese**

Asian Market*
91 Colvin Ave. Albany, NY 12203 | 518-456-8186 | **Chinese**

H & Y Marketplace
1 Remsen Pl. Ridgefield, NJ 07657 | 201-943-7400 | **Korean**

H & Y Marketplace
433 S. Washington Ave. Bergenfield, NJ 07621 | 201-384-8266 | **Korean**

H Mart Cherry Hill
1720 Marlton Pike E. Cherry Hill, NJ 08003 | 856-489-4611 | **Korean**

H Mart Englewood
25 Lafayette Ave. Englewood, NJ 07631 | 201-871-8822 | **Korean**

H Mart Little Ferry
260 Bergen Tpke. Little Ferry, NJ 07643 | 201-814-0400 | **Korean**

H Mart Ridgefield
321 Broad Ave. Ridgefield, NJ 07657 | 201-943-9600 | **Korean**

J MART
44 Chestnut St. Ridgewood, NJ 07450 | 201-857-5738 | **Japanese**

Mitsuwa Marketplace*
595 River Rd. Edgewater, NJ 07020 | 201-941-8113 | **Japanese**

Ridgewood Fisheries
30 Prospect St. Ridgewood, NJ 07450 | 201-670-0662 | **Japanese**

Fuji Mart Connecticut*
1212 Putnam Ave. Old Greenwich, CT 06878 | 203-698-2107 | **Japanese**

Million Asian Market
15 Orange St. New Haven, CT 06510 | 203-782-1234 | **Other**

Maido*
36 N. Narberth Ave. Narberth, PA 19072 | 610-747-0557 | **Japanese**

Tokyo Japanese Store
5855 Ellsworth Ave. Pittsburgh, PA 15232 | 412-661-3777 | **Japanese**

SAKE

Gotham Wines & Liquors*
2517 Broadway (bet. 93rd & 94th St.) | 212-932-0999 | **Sake/Shochu**

Nancy Wine's
313 Columbus Ave (bet. 74th & 75th St.) | 212-877-4040 | **Sake/Shochu**

Garnet Wine & Liquors*
323 Lexington Ave. (at 49th St.) | 212-772-3211 | **Sake/Shochu**

Mister Wright*
1583 3rd Ave. (bet. 89th & 90th St.) | 212-722-4564 | **Sake/Shochu**

Ambassador Wine & Spirits*
1020 2nd Ave. (at 54th St.) | 212-421-5079 | **Sake/Shochu**

Bookman Liquors
500 Lexington Ave. (bet 47 & 48th St.) | 212-758-5857 | **Sake**

Landmark Wine*
167 W. 23rd St. (bet. 6th & 7th Ave.) | 212-242-9323 | **Sake/Shochu**

MJK Liquor
161 3rd Ave. (bet 15th and 16th St.) | 212-475-9166 | **Sake/Shochu**

Union Square Wine & Spirits*
140 4th Ave. (at 13th St.) | 212-675-8100 | **Sake/Shochu**

LE DU WINES
630 Washington St. (at Leroy St.) | 212-924-4549 | **Sake**

Astor Wines & Spirits
399 Lafayette St. (at 4th St.) | 212-674-7500 | **Sake/Shochu**

SAKAYA*
324 E. 9th St. (bet. 1st and 2nd Ave.) | 212-505-7253 | **Sake/Shochu**

Warehouse Wines
735 Broadway (bet. Waverly St. & Astor Pl.) | 212-982-7770 | **Sake/Shochu**

East Village Wine
183 Stanton St. (bet. Attorney & Clinton St.) | 212-358-7700 | **Sake**

New York Wine Exchange
5 Broadway (bet. Battery Pl. & Morris St.) | 212-422-2222 | **Sake/Shochu**

September Wines & Spirits
100 Stanton St. (at Ludlow St.) | 212-388-0770 | **Sake**

Gronyette Wine*
151 Grand St. (bet. Crosby St. & Lafayette St.) | 212-925-1230 | **Sake/Shochu**

Smith and Vinn
255 Smith St. (bet. Sackett & Degraw St.) | 718-243-2964 | **Sake**

Allendale Wine & Liquors
101 W. Allendale Ave. Allendale, NJ 07401 | 201-327-7965 | **Sake/Shochu**

Delta Super Market
420 Washington St. Hoboken, NJ 07030 | 201-420-7600 | **Sake/Shochu**

JAPANESE WHOLESALER

Paleewong Trading
526 10th Ave. (bet. 45th & 46th St.) | 212-245-4660 | **Sake**

Central Bneki U.S.A., Ltd.
55-30 46th St. Maspeth, NY 11378 | 718-729-8585 | **Food**

Daiei Trading Co., Inc.*
14-50 126th St. College Point, NY 11356 | 718-539-8100 | **Food/Sake**

JFC International Inc.*
55 Wildcat Way Linden, NJ 07036 | 908-525-4400 | **Food/Sake**

New York Mutual Trading Inc.*
25 Knickerbocker Rd. Moonachie, NJ 07074 | 201-933-9555 | **Food/Sake**

Nishimoto Trading Co., Ltd.*
502 Washington Ave. Carlstadt, NJ 07072 | 201-804-1600 | **Food/Sake**

Wine of Japan Import, Inc.
235 West Parkway Pompton Plains, NJ 07444 | 973-835-8585 | **Sake**

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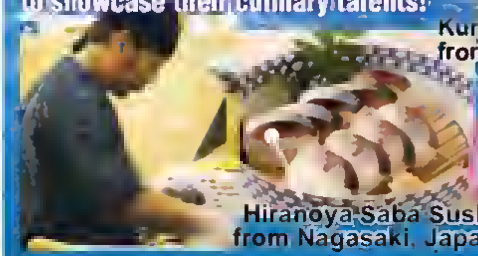

Hiranoya Saba Sushi from Nagasaki, Japan

Tatsunoya Ramen from Fukuoka, Japan

Beni-imo Red Sweet Potato Soft Ice Cream from Okinawa

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It's also great with vegetable salad
Chicken Steak

MISOTCHUP was created so that miso, the secret to Japanese longevity could be simply and easily used in dishes other than just miso soup. In Japan, miso is used as an all-purpose condiment for any dish, and known as the perfect seasoning to bring out the flavor of meat and fish. MISOTCHUP is made with an exclusive recipe that combines miso with grated Japanese-grown ginger, vinegar, and mirin (cooking sake). The rich, savory, and bold flavor of the miso is perfectly balanced by the light, refreshing aroma of ginger, making a condiment that can be paired with any type of dish to give a unique flavor experience. Give it a try today!

- ND MSG ADDED
- NO ANIMAL PRODUCTS
- NON GMO SOYBEAN USED
- GLUTEN FREE

About Kanesa
It has been over 130 years since the founding of Kanesa in 1875. To this day they continue to produce miso using traditional methods to maintain superior taste. Using new and innovative ideas, Kanesa continues to provide products such as MISOTCHUP that can be enjoyed by health-conscious food lovers all over the world.

KANESA CO., LTD.
www.kanesa.co.jp/english

Now available at most major Japanese grocery stores

Small 1.05 oz. (30g) bags also available

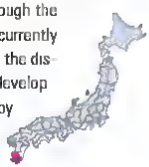
Dedicated to Premium Shochu for 130 Years

KOMASA JYOZO CO., LTD

Since 1883, KOMASA JYOZO CO., LTD has specialized in producing only honkaku (premium) shochu in the mecca of shochu, Kagoshima Prefecture. During their 130 years of history, they have strictly maintained their company motto. Creating and sharing happiness together. What is meant by this is that they believe brewing shochu is not limited to distillers, but collaborative work that should take place among farmers, distributors, shops, restaurants, and even consumers. While keeping this concept in mind, KOMASA JYOZO thanks all the collaborators and produces shochu that's been loved by all.

KOMASA JYOZO has strived to create "quality of which you can never tire" and "shochu that brings out a distinctively original flavor." To achieve this mission, they are particularly selective about ingredients. For example, all the sweet potatoes they use are locally harvested, and they have established strong ties with local farmers to proactively develop the industry within the community. In addition, they pursue originality in their manufacturing facilities, such as by developing their own distilling machine to produce a gentle sweet potato aroma that embraces and has perfected the flavor of the shochu. These are just a few examples of how much effort they put into producing their desired flavor.

From the distillery, four kinds of shochu debuted in the U.S. earlier this year. KOZURU KURO has a full-bodied flavor with a distinct, nutty aroma from the sweet potato. The other sweet potato shochu, KURA NO SHIKON boasts a mild well-rounded flavor derived from its three-year long ceramic pot aging, and the shochu enfolds your palate softly. Window's MUGIICHI is a light and dry barley shochu that is easy to drink and good for beginners. On the other hand, MIGAKI, from the same Window's series, features a matured flavor similar to Scotch whisky. Since it is aged in oak barrels for three years, it has an elegant aroma of vanilla with a hint of a yellowish color. Though the items from KOMASA JYOZO currently enjoyed in the U.S. are limited, the distillery is highly motivated to develop shochu that can be enjoyed by consumers here.



KOMASA JYOZO CO., LTD
3309 Hioki hiyoshicyo, Hioki-city, Kagoshima
899-3101 JAPAN
TEL +81-99-292-3535 / www.komasa.co.jp

3 things you should know about KOMASA JYOZO CO.,LTD

KOMASA JYOZO considers the staff members working in the distillery as their treasure. They are all motivated and have positive attitudes toward what they are doing. Regardless of their titles and roles in the company, they experience sweet potato harvesting, brewing and distilling shochu together and develop team spirit with individual responsibility.

Communicating with farmers and developing bonds with them contributes to the flavor of final products. KOMASA JYOZO tries to establish a firm connection with local farmers through workshops and discounts aiming to create better quality shochu. They also own their company farm that provides a place for experimentation as well as communication among personnel.

KOMASA JYOZO is known for constantly developing new products, including Japan's first oak barrel aged shochu, organic sweet potato shochu, shochu with yellow koji, plum wine, liqueurs that use locally grown fruit, and non-alcoholic sweet potato shochu. Hand in hand with market trends, they enthusiastically develop new shochu items that lead the market.

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1585 3rd Ave)89 & 90 St.)
1622 3rd Ave)91 & 92 St.)
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593 10th Ave (42 & 41 St.)
856 10th Ave (45 & 45 St.)
814 10th Ave)54 & 55 St.)
865 10th Ave)56 & 57 St.)
871 10th Ave (57 & 58 St.)
595 10th Ave)56 & 53 St.)
592 10th Ave)58 & 59 St.)

MIDTOWN EAST
640 1st Ave)38 & 35 St.)
721 1st Ave)38 & 37 St.)
875 1st Ave)49 & 48 St.)
877 1st Ave)48 & 50 St.)
531 1st Ave)51 & 52 St.)
943 1st Ave)52 & 51 St.)
985 1st Ave)54 & 55 St.)
1071 2nd Ave)58 & 57 St.)
349 1st Ave)55 & 56 St.)
401 1st Ave)59 & 60 St.)
653 2nd Ave)37 & 36 St.)
746 2nd Ave)40 & 41 St.)
852 2nd Ave)45 & 46 St.)
924 2nd Ave)49 & 50 St.)
1072 2nd Ave)57 & 58 St.)
734 3rd Ave)45 & 46 St.)
750 3rd Ave)43 & 44 St.)
800 3rd Ave)50 & 49 St.)
850 3rd Ave)51 & 52 St.)
868 3rd Ave)52 & 53 St.)
900 3rd Ave)54 & 55 St.)
930 3rd Ave)56 & 57 St.)
952 3rd Ave (57 & 58 St.)
997 3rd Ave)59 & 60 St.)
453 Lexington Ave)45 & 46 St.)
466 Lexington Ave)45 & 45 St.)
500 Lexington Ave)46 & 47 St.)
575 Lexington Ave (51 & 52 St.)
581 Lexington Ave)52 & 51 St.)
810 Lexington Ave)53 & 52 St.)
135 57th St)Lexington & 3 Ave.)
130 58th St)Lexington & Park Ave.)

CHELSEA
430 B way)19 & 20 St.)
530 B way)22 & 23 St.)
1123 B way (25 & 26 St.)
1150 B way)27 & 26 St.)
1178 B way)28 & 27 St.)
90 5th Ave)14 & 15 St.)
100 5th Ave)15 & 16 St.)
115 5th Ave)19 & 18 St.)
440 6th Ave)14 & 15 St.)
568 9th Ave)18 & 15 St.)
727 6th Ave)23 & 24 St.)
750 6th Ave)25 & 24 St.)
777 6th Ave)27 & 26 St.)
186 8th Ave (16 & 15 St.)
269 8th Ave)23 & 24 St.)
300 8th Ave)25 & 24 St.)
322 8th Ave)26 & 27 St.)
357 8th Ave)30 & 29 St.)
236 10th Ave)24 & 23 St.)

GRAMERCY
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640 1st Ave)32 & 33 St.)
576 1st Ave)33 & 32 St.)
581 1st Ave)34 & 33 St.)
622 2nd Ave)34 & 35 St.)
576 2nd Ave)32 & 31 St.)
666 2nd Ave)31 & 32 St.)
227 Lexington Ave)33 & 34 St.)
154 Lexington Ave)30 & 31 St.)
50 Lexington Ave)25 & 26 St.)
14 Lexington Ave (22 & 23 St.)
297 Park Ave S)23 & 22 St.)
11 Madison Ave (26 & 25 St.)
132 Madison Ave (31 & 32 St.)

WEST VILLAGE
4 W 14th St)5 & 6 Ave.)
10 8th Ave (8 & 9 St.)
12 Univers ty Pl)8 & 7 St.)
421 Bleeker St. (Bleeker & Bank)
535 Hudson St.)Hudson & Charles)
575 Hudson St)Hudson & W 11)
326 Bleeker St)Bleeker & Christopher)
206 Varick St (Varick & W. Houston)
193 Varick St (Varick & King)
150 Varick St)7 Ave. & Varick St.)
1 Minetta St)6 Ave. & Minetta St.)
340 Ave of the Americas (8 Ave & 9th St.)
360 Ave of the Americas (8 Ave & Waverly Pl.)

EAST VILLAGE
34th Ave)8 & 9 St.)
65 5th Ave (13 & 14 St.)
253 1st Ave (14 & 15 St.)
850 Broadway (B way & 13 St.)
705 Broadway (B way & 10 St.)
61 1st Ave (1st Ave. & E. 5th St.)
100 1st Ave (1st Ave. & E. 9th St.)

BELOW HOUSTON
384 Broadway)E way & Wh te St.)
317 Broadway)E way & Thomas St.)
280 Broadway (B way & Duane St.)
666 Broadway (E way & Warren St.)
130 Church St)Church & Murray St.)
90 Frankl n St)Church & Frankl n St.)
25 Ave of the Americas (6th Ave & Walker St.)
3375 W B way (W E way & Grand St.)
143 Prince St.)W B way & Prince St.)
462 W B way)W B way & W. Houston)
145 Greene St)Greene & W. Houston)
611 B way)E way & W. Houston St.)
110 W B way)Read St. & W. B way)
81 Hudson Street (Harrison & Hudson)

LIFESTYLE

BEAUTY INTERVIEW — Mr. Takahide Tokuyama of *Tokuyama Salon*

MONO-LOGUE — Hocho by Aoki Hamono

LEARNING — Japanese Crossword

COOL JAPAN — KARAOKE: World Peace Ambassador

TRAVEL — Monastery for Lodging

LISTINGS — Beauty
Health
Shop
School

Authority of "Kirei" Hair Style

Beauty Interview: Mr. Takahide Tokuyama of Tokuyama Salon

Would you tell us about the unique aspects of your hair salon?

We take pride in styling to create the Japanese "kirei" look with our cutting technique. Many people relate "kawaii" with Japanese hairstyles, but we are not pursuing that, instead we are focusing on "kirei", which might be translated into sophisticated, clean and elegant.

Can you create the look just by cutting hair?

Yes. Full knowledge of how to create a desired shape and total balance is a prerequisite, and we are all highly skilled in that technique. It might sound strange, but we create the styles that are perfected with everyday care, which were coveted by clientele in higher-end salons where I used to work. Here, we are offering the same technique at much more reasonable prices. Also, unlike most other Japanese salons, each hair service such as cut, perm, and color is offered by specialists of each field in my salon.

What kind of philosophy as a hairstylist do you keep in mind?

I make it a rule to deal with things sincerely. For example, I discuss the final image with my client thoroughly in the beginning. There is no "like this" or "like that" in my consultation. Then I can start working on my client's hair with a definite direction in mind. This greatly contributes to the result, and my clients definitely appreciate my sincere attitude.

How about as a business owner?

I try to create a relaxing environment and not give stress to others. I also encourage my staff members to enjoy life more, saying don't push yourself so hard for work, go home and play!

An alumnus of Warren Tricomi, Mr. Takahide Tokuyama is at the helm of the specialized stylist team in Tokuyama Salon. They currently offer 30% off for first time clients.

Tokuyama Salon
230 E. 53rd St., (bet. 2nd & 3rd Aves.)
New York, NY 10022
TEL. 646-666-8565
www.tokuyamasalon.com

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64 salons in Korea and 4 in Japan

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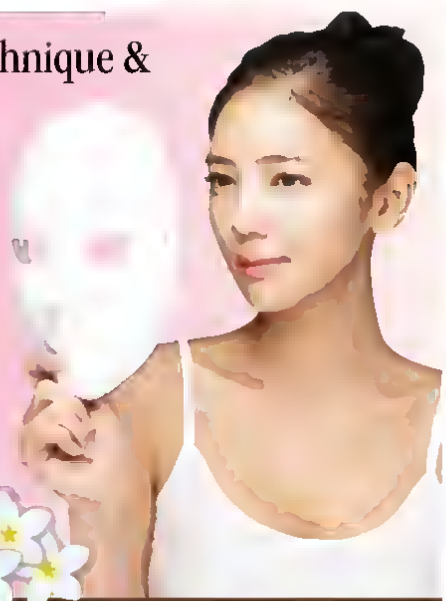
Thigh Thinning Care **Body Weight Care** **Curved Legs Care** **Breast Care**

Bone Therapy has become a hot topic in the Japanese media, and has become incredibly popular in Japan.

See the website for details
www.beautymade.com/en/



YAK SON HOUSE 38 W. 32nd St. #601 New York, NY 10001 Tel: 212-564-7474

Beauty Guide

Indicated prices are basic / includes price for hair salons and recommended treatment prices for spas

C Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

HAIR SALON

Upper West — Hoshi Coope III — $40
2901 Broadway (at 110th St) | 212-663-0460

Upper East — Giovanni-Sacchi — $50-
1384 Lexington Ave (bet 90th & 91st St) | 212-360-5557

Upper East — Michi* — $50
205 E 60th St (bet 2nd & 3rd Ave) | 212-752-9228

Upper East — Tokuyama Salon* — $90
230 E 63rd St (bet 2nd & 3rd Ave) | 646-624-6585

Upper East — Tomoko Shima Hair Salon* — $60
171 E 82nd St (bet Lexington & 3rd Ave) | 212-722-8828

Midtown West — Midomi Salon-Gallery — $100-
545 6th Ave (bet. 37th & 38th St) | 917-432-9967

Midtown West — Mogle Salon New York — $80
10 W 56th St 2 Fl (bet 5th & 6th Ave) | 212-459-3320

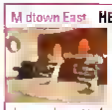
Midtown West — Mizu — $125-
57 W 57th St #1204 (at 6th Ave.) | 212-757-5360

Midtown East — Eiji Salon — $125-
601 Madison Ave 5 Fl (bet. 57th & 58th St) | 212-838-3454

Midtown East — Hair Mates Midtown* — $80
114 E 40th St (bet Lexington & Park Ave) | 212-986-2630

Midtown East — Hazeki Hair — $38
328 East 53rd St (bet 1st & 2nd Ave) | A 212-755-2623

Midtown East — HEARTS New York Salon*



When customers visit a new hair salon, they want the best possible technology and service. To fully satisfy the customer's needs, the salon offers flat cate Japanese hair cut techniques, sensitive customer service and cutting edge Japanese technology like the A rewave.

40 E 58th St. 2nd Fl (Park & Madison Ave) | 212-610-6800 | www.heartsny.com | $70-

Midtown East — Hisako Salon* — $60
141 E 47th St. 2 Fl (bet 3rd & Lexington Ave) | 212 754-7740

Midtown East — Momotaro* — $70-
22 E 49th St 2 Fl (bet Madison & 5th Ave) | 212-755-2392

Midtown East — RH Plus Salon*

RH+

Try the newest perm technologies from Japan: the Digital Hot Wave and the Digital Perm / Japanese Straightening Perm. Combination. Also try Smoothing Solution Cashmere Luminence, which smoothes hair effectively. C

805 3rd Ave 2 Fl (bet 49th & 50th St) | 212-644-8056 | www.rhplusny.com | $50-

Midtown East — Soloe Ishi
70 E 55th St. (bet. Park Ave and Madison Ave) | 212-888-4744 | $87

Midtown East — VARTALI SALON
48 East 57th St (bet. Park & Madison Ave) | 212-935-4940 | $35-

Midtown East — Weve 55 Hair Soloe
1059 2nd Ave (bet. 55th & 56th St) | 212-355-7300 | $50

Chelsea — Cowlicks Japan*

Cowlicks Japan

They offer a mellow alternative to the salon environment. They offer a wide range of services styling, color perms and Japanese straightening. In addition they can offer set your hect c days by offering full-body shiatsu to help you relax

137 W 19th St (bet 6th & 7th Ave) | 212-367-2123 | cowlicksjapan.com | $55-

Chelsea — Covy Lashes & Hair
123 5th Ave 2nd El (bet 18th &20th St.) | 347-623-2953 | $45-

Chelsea — Hisako Salon*
183 7th Ave (bet 20th & 21St) | 212-989-2233 | $55

Chelsea — Hoshi Coope I
258 W 19th St. (bet 7th & 8th Ave) | 212 255-0770 | $50-

Chelsea — Ken Shigematsu
258 W 15th St. (bet,7th & 8th Aves) | 646-234-1134 | $60-

Chelsea — KIWA Soloe*
234 W 27th St (bet 7th & 8th Ave) | 212-620-3646 | $55-

Chelsea — Rnikn's Hair & Maknup
256 W 15th St. (bet 7th & 8th Ave) | 646-221-6317 | $50

Chelsea — Tomoko Shima Hair Salon*
235 W 14th St (bet 7th & 8th Ave) | 646-438-8277 | $65-

Gramercy — Hair Mates Union Square
23 E 17th St. (bet Broadway & 5th Ave) | 646-662-4750 | $55-

Gramercy — Hayato New York*

HAYATO

The concept of HAYATO NY is harmonizing their client's inner beauty and outer appearance by using simple and natural styles to express their personalities

They provide the skilled techniques and sensitive customer service of Japan

125 E 23rd St (bet Park & Lexington Ave) 2nd Fl. | 212-623-7373 | www.hayatosalons.com | $70

West Village — Hair Mode
475 6th Ave (bet 11th & 12th St) | 646-351-8124 | $50-

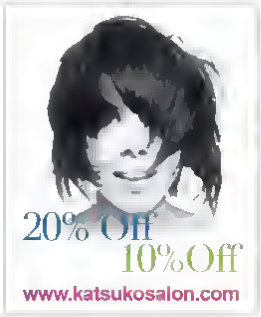
West Village — SEI-TOMOKO W4
142 W 4th St (Washington Sq Pk & 6th Ave) | 212-477-5475 | $35-

West Village — YUI Salon*

YUI Salon features the latest styl sts from NY Fash on Week Fall/Winter 2009 Collection and Spring/Summer 2010. Our friendly staff revives your hair and finishes up in a beautiful style. Cut, color, Japanese straight perm and head spa are always popular

323 W 11th St. (Greenwich & Washington St) | 212-647-1303 | www.yuisalon.com | $90-

East Village — 009
315 E 9th St (bat 1st & 2nd Ave) | 212-677 2020 | $60-



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East Village **Ampersand**
242 E 4th St (bet Ave A & B) | 212-228-3450 | $60-

East Village **Olnin***
149 Ave A (bet 9th & 10th St) | 212-777-5252 | $50-

East Village **Hair Date**
329 Bowery (bet 2nd & 3rd St) | 212-228-9361 | $50-

East Village **Hair Mates Downtown***
13 3rd Ave (bet 7th & St Marks Pl) | 212-777-4412 | $45

East Village **Hoshi Coupe II**
214 E 9th St (bet 2nd Ave & 3rd Ave) | 212-505-0383 | $45-

East Village **t Salon***
77 E 10th St (bet 3rd & 4th Ave) | 212-505-0537 | $45-

East Village **K2 Salon***
219 E 10th St (bet 1st & 2nd Ave) | 212-260-5138 | $65-

East Village **Kiyora Salon***
15 E 12th St 2nd Fl (6th & University Pl) | 212-414-4468 | $80

East Village **Pirka Salon***
233 E 4th St (bet Ave A & B) | 212-673-6203 | $60-

East Village **Q Hair***
19 Bleecker St (bet Bowery & Layfayette St) | 212-614-8728 | $68

East Village **REBIRTH***

The new Japanese beauty salon in the East Village employs veteran Japanese stylists whose work has been featured in fashion shows and magazines. Experience fine treatments and gracious customer service the Japanese way.

304 E 9th St (bet Ave B & C) | 212-677-1742 www.rebirthny.com | $80-

East Village **Rndge Salon**
263 E 10th St (bet Ave A & 1st Ave) | 212-777-3343 | $45

East Village **SALON VIJIN***

Salon Vijin will reopen in the Lower East Side on July 31, 2012 with a new passion to evolve to the latest hairstyles and design trends, providing even more sophisticated services and technology.

21 East 1st St (bet Bowery & 2nd Ave) | 212-664-0664 www.salonvijin.com | $49-

East Village **SEI-TOMOKO 02**
12B E 4th St (bet 1st & 2nd Ave) | 212-473-3320 | $35-

East Village **SEI-TOMOKO E13**
240 E 13th St (bet 2nd & 3rd Ave) | 212-533-6613 | $38-

East Village **Shizen**
627 E 9th St (bet Ave B & C) | 212-777-2128 | $65-

East Village **Tokamichi Hair***
263 Bowery St (bet Houston and Stanton) | 212-420-7573 | $120-

East Village **Ueno Salon***
408 E 9th St (bet Ave A & 1st Ave) | 212-505-7773 | $65-

Lower Mhn **Cocoro Salon**
122 Ludlow St New York, NY 10002 | 212-228-8388 | $65-

East Village **Yo-C Salon***

The owner stylist Yoshi utilizes funky & edgy styles of Tokyo, elegance of Paris and aggressiveness of NY styles and highlights individual customer's personality. A combination of Japanese Straight Perm and cuts $300 & up. Student discount available.

225 E 9th St (bet 2nd & 3rd Ave) | 212-529-0355 www.yo-csalon.com | $75-

Tribeca **Lotus Salon North Moore**
34 North Moore St (bet Varick & Hudson St) | 212 219-3539 | $80-

Tribeca **Salon Musa**
156 Sullivan St (bet Prince & Houston St) | 646-484-6033 | $75-

Soho **Dress hair salon by MIWA**

Your hair is also part of the way you dress, but has your hair always left you behind? Enjoy changing your hairstyle freely like a dress. Our role is to provide a unique combination of haircuts, color, perm and Japanese technique to grant you a new hair dress.

166 Elizabeth St (bet Kenmare & Spring Sts) | 646-912-9644 www.dress-hairsalon.com | $65

Soho **Lotus Salon Prince St.**
7 Prince St (bet Bowery & Elizabeth St) | 212 212-3233 | $80-

Brooklyn **Commune Salon & Gift**
151 Grand St (bet Driggs & Bedford Ave) | 718-384-7412 | $60

Long Island **LI Wave**
18 Haven Ave Fort Washington NY 11050 | 516-883-3046 | $40-

Westchester **Akann Salon**
7 E Hartsdale Ave, Hartsdale, NY 10530 | 914-840-0218 | $55-

Westchester **Hair Studio NAKA***
287 Halstead Ave Harrison NY 10528 | 914-835-0045 | $65-

Westchester **Hiro's Hair Salon***
280 Railroad Ave Greenwich CT 06830 | 203-769-1420 | $35-

Westchester **Momotaro***
2 Spencer Pl 2 Fl Scarsdale NY 10583 | 914-472-5897 | $60-

Westchester **Salon Susen**
19 E Hartsdale Ave Hartsdale NY 10530 | 914-946-7475 | $40-

New Jersey **Akase Salon***
2024 Center Ave Fort Lee NJ 07024 | 201-461-3944 | $40

New Jersey **Katsuko Salon***
203B Lemoine Ave Bsmt Fort Lee NJ 07024 | 201-585-3099 | $60-

New Jersey **Michi Beauty Salon**
585 River Rd Edgewater NJ 07020 | 201-941-1888 | $50-

New Jersey **Salon Onsie**
170 Main Street Fort Lee NJ 07024 | 201-242-0554 | $45-

New Jersey **Tosh Hair Supreme**

We create individual hair styles for each customer. Our dry cut technique provides natural looking styles that are long lasting and easy to maintain. Customers getting a Japanese Straightening will receive one bottle of Million Nigelle Elf Treatment until Aug. 31.

1550 Lemoine Ave Fort Lee NJ 07024 | 201-461-3037 www.toshhair.com | $45-

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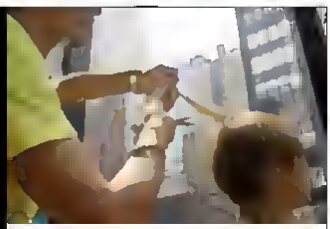

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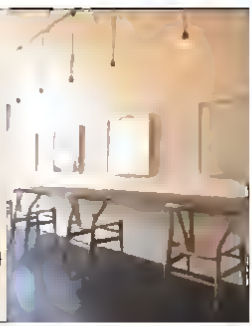

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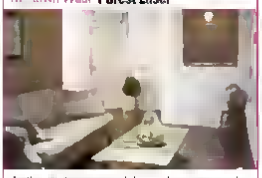

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VOL. 2

Growing As A Stylist Means Staying True To Myself

HAYATO New York is the headquarters for the salon chain that has branches in Tokyo and London. Having served fashion savvy New Yorkers for 20 years, it has turned out a number of excellent stylists. To give you a glimpse of the salon's features and the secret of its longevity, we will interview a pick-up stylist out of 10 stylists in the salon in each issue.

How did you decide to become a stylist?

I always had dreamed of working overseas. So in high school I started thinking about careers that would take me overseas, and I thought if I were a pastry chef, architect, or hairstylist I could do that. I also had a friend at the time who was a haircut model and would have different looks all the time. Her constantly changing style appealed to me. Playing with hair was also a hobby of mine as a child. So I decided to be a hair stylist. I worked for three years as an assistant stylist in Japan and now I am here.

What's your signature skill?

Cutting people's hair is one of my favorite things to do. Everyone has a different bone structure, facial features, sense of style, and you have to cut with all that in mind, so it's very challenging every time, and I like that. I do have a signature style and that would be a soft, feminine look inspired by the 80s, a hairstyle called "Shiny" [See Photo]. This style was named for its brightness and softness.

What's your philosophy as a stylist?

My philosophy is to always stay open minded. I don't want to prejudge anything or decide that a certain look should be my style because I feel that beauty is an ever evolving thing. So I try to be honest with myself and try to take in all the new things I find attractive and incorporate them into my style.

What are some things you try to do for your own health and beauty?

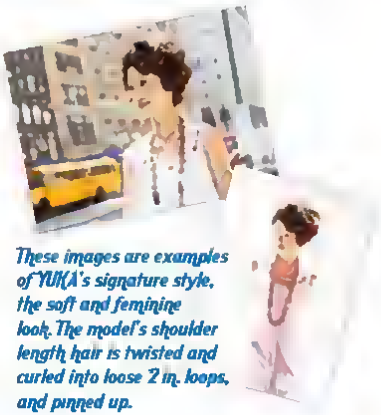
I work on my feet all day, so my legs are very tired and swollen by the time I go home each night. I try to take that swelling away with a massage and these leggings I found that are just for that. Another thing I find important for health is to take some time for yourself to relax. I read books for that.

What is Unique about your salon?

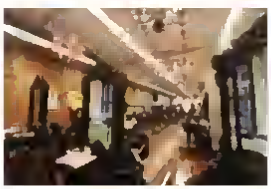
I think one of the most unique things about our salon is the complimentary shampoo and shoulder massages we give each of our customers. This type of service is very distinctively Japanese but it's one of our trademarks because our customers really love it. The other thing is there are all types of stylists working here. Some have lived in NY a long time, some in London, some in Tokyo, and they all have distinctive styles.

Do you have any tips for Chopsticks NY readers for the upcoming season?

Try to use more leave-in conditioner. The summer season can really dry out and damage your hair, and so does a lot of UV rays, so try to protect it.



These images are examples of YUKA's signature style, the soft and feminine look. The model's shoulder length hair is twisted and curled into loose 2 in. loops, and pinned up.



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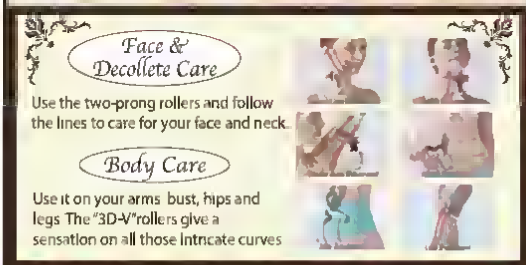
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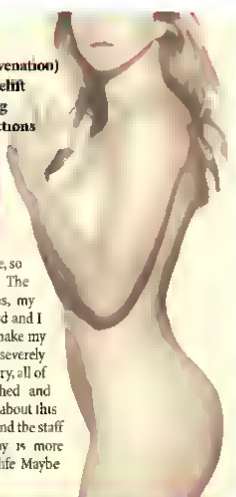

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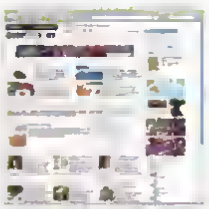

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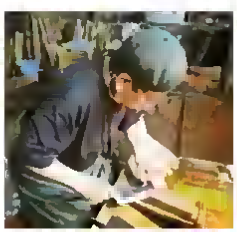
MONO-logue

"Mono" means "thing," "object," or "product" in Japanese, but it also implies that the thing has quality. In this corner, we introduce "mono" that characterize Japan's spirit of constant quality improvement.

Kintsuke Yanagi-ba: A cross between a chef's knife and Japanese yanagi-ba, it has a single-edged blade with a Western-style handle, combining both Japanese and Western function and practicality in one knife.

The main difference between a hocho and a Western knife is in the blade and handle. A hocho is single-edged with its core partially inserted into the handle while the Western knife is double-edged with the blade completely wrapped by the handle.



To maintain the quality of the blade, Japanese knives require to be sharpened by hand using a traditional whetstone. Skillful techniques in the angle of sharpening at specific areas of the blade are needed.

Vol. 23 - MONO of the month

Hocho by Aoki Hamono

Perhaps two of the most internationally influential Japan related things are technology such as cameras, cars and home electronics, and Japanese cuisine such as sushi and ramen. Incorporating both of these aspects are *hocho* (Japanese knives), which are respected worldwide.

As Japanese cuisine spread throughout the world and sushi became a household name, hocho have gained attention as well. Many chefs outside Japan are amazed by the quality of hocho, especially the way they cut into ingredients to maximize their flavor. Traditionally, hocho have been crafted for use in Japanese cuisine, but in accordance with their thriving popularity, many non-Japanese chefs covet using them in various cuisines. In response to this trend, Aoki Hamono Seisakusho Co., Ltd. from Sakai City in Osaka, strives to make new types of knives that meet these contemporary global demands. The quintessential example is the Grand TAKAYUKI Chef Kintsuke Yanagi-ba, which skillfully incorporates the beauty of hocho and Western knives.

But what is the difference between hocho and Western knives? A hocho pulls while cutting, while a Western knife presses and cuts. Although there are no standard criteria to distinguish a Western knife from a Japanese knife, their structures are quite different. Contrary to double-edged Western knives whose blades are made entirely of one material such as steel, there are two types of hocho. One is made of tough steel with a single blade where one side is sharpened and the other side remains completely flat, and another type that is either single- or double-edged, consists of a hard carbon-steel core bonded to a softer iron jacket. Handles of Western knives wrap around the core of the blade and are studded in place. However in a Japanese knife's structure, only a small part of its core is inserted into the handle.

Aoki Hamono's Grand TAKAYUKI Chef Kintsuke Yanagi-ba is a sharp knife made out of the highest quality stainless steel, Bohler-Uddelholm Swedish Steel. The shape is a traditional yanagi-ba style that cuts effectively for slicing fish and is used to make sashimi and sushi. The blade is single-edged just like hocho, while the structure of the handle models that of Western knives. Also, materials used in hocho generally require constant, meticulous care, but maintenance of the stainless steel is relatively simple. In the Grand Chef Kintsuke TAKAYUKI Yanagi-ba, hocho's shape and blade structure and the care-free materials and handle structure of Western knives are combined to produce ultimate sharpness, functionality and practicality.

Located in the heart of a knife and sword making region with a long history of 600 years, Aoki Hamono crafts not only traditional hocho but also creates innovative cutlery that suits global trends, as exemplified by the Grand TAKAYUKI Chef Kintsuke Yanagi-ba. In our modern society where world cuisines intermingle, we look for the invention of new kitchen tools which feature the best of each culinary culture and the legacies of traditional craftsmanship. Aoki Hamono will continue to pursue its mission of developing products that contribute to the development of the world's culinary culture.

Info: Aoki Hamono Seisakusho Co., Ltd.
TEL: +81 72-229-3737 / sakai@aoki-hamono.co.jp
www.aoki-hamono.co.jp (Japanese only)
http://www.aoki-hamono.co.jp/english1/english%20index.htm

Shop Guide

The following is a list of shops where you can buy Japanese goods, services and art

Coupon available at www.chopsticksny.com

★ Chopsticks NY available to pick up

FASHION

Upper West — Brit'z Kids*
410 Columbus Ave (bet. 79th & 80th St.)
212-724-1415
Clothing

Upper East — R by 45rpm
17 E. 71st St. (bet. Madison & 5th Ave.)
212 737 5545
Clothing

Upper East — Seigo Accessories
1242 Madison Ave. (bet. 89th & 90th St.)
212-534-7275
Accessories

Upper East — SEIGO NECKWEAR
1249 Madison Ave. (bet. 89th & 90th St.)
212-987 0191
Accessories

Midtown West — UNIQLO
31 W. 34th St. (bet. 5th & 6th Ave.)
877 486-4756
Clothing

Midtown East — Miki House
1000 3rd Ave. (at Bloomingdales)
Clothing

Chelsea — Junko Yoshioka
224 5th Ave. 2Fl (bet. 25th & 26th St.)
212 206-9302
Clothing

Gramercy — Bradelis New York*
66 Madison Ave. (bet. 27th & 28th St.)
212-532-2223
Lingerie

West Village — Yonok
321 1/2 Bleecker St. (bet. Christopher & Grove)
212-807 9100
Clothing

East Village — ARGOSY
128 E. 3th St. (bet. Ave. A & 1st Ave.)
212-582-7918
Clothing

East Village — Local Clothing
329 E. 5th St. (bet. 1st & 2nd Ave.)
212-777 3650
Clothing

East Village — Tokio 7*
83 E. 7th St. (bet. 1st & 2nd Ave.)
212-353-8443
Clothing

East Village — Tokyo Joe
334 E. 11th St. (bet. 1st & 2nd Ave.)
212 473-0724
Clothing

Tribeca — Brit'z Kids Tribeca
275 Greenwich St. (bet. Murry & Warren St.)
212-571 0803
Clothing

Tribeca — Mike Iostome
33 Reade St. 2nd Fl. (bet. 6th & 5th Aves.)
212-964-7777
Clothing

Soho — Arth
75 W. Houston St. (Wooster & W. Broadway)
212-539-1431
Accessories

Soho — Bradelis New York*
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212-941-5629 www.bradelisny.com
Lingerie Shop

Soho — Facial Index
104 Grand St. (at Mercer St.)
646-513-1055
Eyewear

Soho — Keori's Closet
71 W. Houston St. (Wooster St. & W. Broadway)
212-387-7714
Lingerie

Soho — Mieko Mintz
85 Thompson St. (bet. Spring & Broome St.)
212-627-1524
Clothing

Soho — R by 45rpm
189 Mercer St. (bet. Prince & Houston St.)
917 237-0045
Clothing

Soho — UNIQLO
546 Broadway (bet. Prince & Spring St.)
917 237-4600
Clothing

Soho — Yohji Yamamoto
103 Grand St. (at Mercer St.)
212 966-9069
Clothing

Queens — Bradelis New York*
135-20 39th Ave. #HL 213 Flushing, NY 11354
718-353-1345
Lingerie

New Jersey — Miki House
400 Hackensack Ave. Hackensack NJ 07601
Clothing

J-POP CULTURE

Midtown West — Book Off*
49 W. 45th St. (bet. 5th & 6th Ave.)
212 869-1410
Book

Midtown West — Jim Henley's Universe*
4 W. 33rd St. (bet. 5th Ave. & Broadway)
212 268-7088
Manga

Midtown West — Kinokuniya Bookstore
1073 6th Ave. (bet. 40th & 41st St.)
212-869-1700
Book

Midtown West — Midnight USA
35 W. 43rd St. 2 Fl. (bet. 5th & 6th Ave.)
212-827-0502
Video Rental

Midtown West — Midtown Comics*
200 W. 40th St. (at 7th Ave.)
212 302-8132
Manga

Midtown East — Midtown Comics*
450 Lexington Ave. (at 45th St.)
212-302-8132
Manga

Chelsea — Cosmic Comics
10 E. 23rd St. 2 Fl. (bet. Madison & 5th Ave.)
212 460-5322
Manga

Chelsea — Image Anime*
242 W. 30th St. (bet. 7th & 8th Ave.)
212-631-0666
Anime

West Village — AC Gears
19 E. 8th St. (Broadway & University Fl.)
212-260-2269
J Goods

East Village — Forbiddee Planet
840 Broadway (at 13th St.)
212 473-1576
Toy

East Village — Kim's Video St. Marks
124 1st Ave. (bet. 7th St. and St. Mark Pl.)
212-533-7330
Video Rental

East Village — St. Marks Comics
11 St. Marks Pl. (bet. 2nd & 3rd Ave.)
212-598-9439
Manga

East Village — Sunrise Mart
4 Stuyvesant St. (bet. 3rd Ave. & 9th St.)
212-640-3040
Video Rental

East Village — Toy Tokyo*
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East Village **Video Games New York***
202 E 5th St (at 3rd Ave) — J Goods
212-539-1039

Soho **kidrobot**
113 Prince St (bet Greene & Wooster St) — Toy
212-966-6966

Soho **Sunrise Mart, Sohn**
494 Broome St (W Broadway & Wooster) — Video Rental
212 213-0033

Brooklyn **Zakka Corp***
155 Plymouth St (bet Jay & Pearl St) — Book
718-801-8037

Queens **Anime Castle***
35-32 Union St Flushing, NY 11354 — Anime
347-438-1206

Long Island **Anime Castle**
77 Searing Ave Mineola, NY 11501 — Anime
516 214-4464

TRADITIONAL

Upper East **Sora***
950 Lexington Ave (bet 69th & 70th St) — Oshware
212 772 2243

Midtown East **Japanese Culinary Center**
111 3rd Ave (at 45th St) — Dishware/ General
212-871-3333

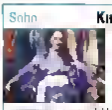
Midtown East **Miyamoto Kitchen***
808 Fifth Ave (at 49th St) — Confectionery
212-489-3747

Midtown East **Precious Pieces**
5 Tudor City Pl (bet 40th & 41st St) — Parchment
212-682-8505

Chelsea **KYOTOYA***
23 W 13th St (bet 5th & 6th Ave) — General
212-414-0720

East Village **Makari**
97 3rd Ave (bet 12th & 13th St) — Antique/ General
212-995-5698

Soho **Kimono House**



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212-505-0232 http://kimonohouse.blogspot.com

Tribeca **Konn***
57 Warren St (bet Church St & W Broadway) — Dishware/ General
212-577 7021

Soho **KITEYA SOHO***

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212 219-7505 www.kiteya.com

Queens **Seito Trading**
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718-472-5413

New Jersey **Mars New York**
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212 231-9162

GALLERY

Upper West **Gallery Sekiko**
156 W 88th St (bet Broadway & Amsterdam) — Gallery
212-496-3263

Chelsea **Annex Art Gallery**
526 W 20th St (bet 9th & 10th Ave) — Gallery
212 727 3030

Chelsea **Ippodo**
521 W 26th St (bet 10th & 11th St) — Gallery
212-367-4096

Chelsea **NYCoo Gallery***
1133 Broadway #335 (bet 25th & 26th St) — Gallery
212-360-1143

Chelsea **Oorsh Gallery**
521 W 26th St (bet 10th & 11th Ave) — Gallery
212-695-8035

Chelsea **Pi An**
521 W 26th St (bet 10th & 11th Ave) — Gallery
212 367-4899

Lower Man **Asian American Arts Ctr**
111 Norfolk St (bet Rivington & Delancy Sts) — Gallery
212 233 2154

Lower Man **gallery onetwentyeight**
128 Rivington St (bet Norfolk & Essex St) — Gallery
212-674-0244

Queens **Gallery Gen**
47-05 30th St Long Island City NY 11101 — Gallery
718-362 7717

OTHER

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Midtown West **Toho Shoji N Y.***
950 8th Ave (bet 56th & 57th St) — Jewelry Supply
212-956-7465

Midtown East **Tarry May***
153 E 53rd St (bet 3rd & Lexington Ave) — Other Goods
212-644-0303

Lower Man **The Mandarin's Ten Room**
21 Howard St.#201(Lafayette&Broadway) — Other Goods
917 767-1091

Online **Hortissimo**
www.hortissimo.com — Other Goods
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School Guide

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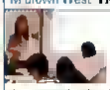
LANGUAGE

Upper West — Your True Self
501 Seminary Row (at Amsterdam Ave.)
212-678-4251
Japanese

Midtown West — NY Japanese Language
257 W 38th St. 14 Fl (bet. 7th & 8th Ave.)
646-345-5777
Japanese

Midtown West — The Nippon Club/JFNY

JF Japanese Language Course focuses on what you can do by using Japanese and on practical activities that incorporate Japanese culture. Learn real-life Japanese and explore Japanese culture with us! Visit www.jfny.org/language/overview.html for more info.
145 W. 57th St. (bet. 6th & 7th Ave.)
212-581-2223 www.nipponclub.org/culture
Japanese

Midtown East — Amity Language Institute*
121 E. 40th St. #203 (Lexington at 40th St.)
212-867-8374
Japanese

Midtown East — Hills Learning

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380 Lexington Ave. 17 Fl (bet. 41st & 42nd St.)
212-551-7903 www.hillslearning.com
Japanese

Midtown East — ibec language institute, inc.*
365 Lexington Ave. #300 (bet. 40th & 41st St.)
212-867-2000
Japanese

Midtown East — Japan Society
333 E. 47th St. (bet. 1st & 2nd Ave.)
212-715-1256
Japanese

Midtown East — Language House
211 E. 43rd St. #1106 (bet. 2nd & 3rd Ave.)
212-983-5455
Japanese

Midtown East — PC Tech*
317 Madison Ave. #600 (at 42nd St.)
212-808-4754
Japanese

Midtown East — Rosetta New York
216 E. 45th St. 17 Fl (bet. 2nd & 3rd Ave.)
212-867-8700
Japanese

Korea Town — BYJ USA Culture Class
350 5th Ave. 59 Fl (bet. 33rd & 34th St.)
212-801-2720
Japanese

Chelsea — ABC Language Exchange*
146 W. 29th St. #6E (bet. 6th & 7th Ave.)
212-563-7510
Japanese

Chelsea — Teen*
43A W. 13th St (bet. 5th & 6th Ave.)
212-645-2100
Japanese

Tribeca — Tribeca Language
22 Harrison St (bet. Hudson & Greenwich St.)
212-219-0883
Japanese

Westchester — Go!NihonGo Language
PO Box 33 White Plains, NY 10605
914-255-5288
Japanese

East Village — NYCNDA

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914-701-3454 www.keio.edu
Japanese

New Jersey — Japanese-American Society of New Jersey*

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304 Main St. 2nd Fl. Fort Lee, NJ 07024
201-461-5133 www.jasofnj.com
Japanese

New Jersey — R/Lingo Learning Center
2400 Lemoine Ave. #104&105 Fort Lee, NJ
201-947-4707
Japanese

TRADITIONAL

Upper West — Ikenobo Ikebana School
30 W. 60th St. #5K (bet. Broadway & Columbus)
212-757-6748
Ikebana

Upper West — Seikou Shodo

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315 W. 61st St. (at West End Ave.)
212-247-2565 www.seikoushodou.com
Calligraphy

Upper West — Sogetsu Ikebana School
201 W. 70th St. (at Amsterdam Ave.)
212-873-6115
Ikebana

Upper East — Urasenke Chanoyu Ctr
153 E. 69th St. (bet. 3rd & Lexington Ave.)
212-988-6161
Sado

Midtown West — Ellies NewYork Floral Design
15 W. 44th St. 11 Fl (bet. 5th & 6th St.)
212-861-3936
Ikebana

Midtown West — N.Y. Togei Kyoshitsu*

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212-268-1711 www.nytogei.com
Pottery

Midtown West — NIHONWASOU USA
1410 Broadway #2818 (bet. 38th & 39th St.)
212-869-0600
Kimono

Midtown West — The Nippon Club
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2. Tokyo
3. Osaka
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[illegible]299/jpcourse@jfny.org

Midtown East **Lotus Bonks and Gifts**
151 E 57th St. 3 Fl (bet. 3rd & Lexington Ave.) | Ikebana
212-744-5123

Chelsea **Ikebana Flowers New York**
1133 Broadway #230 (bet. 25th & 26th St.) | Ikebana
212-255-8769

Soho **Kimono House**
131 Thompson St. (bet. Rinnce & Houston) | Kimono
212-505-0232

Queens **Nosho-kai Ryukyu Dance School**
242-17A Oak Park Dr. Douglaston, NY | Dance
718-631-2637

Japan **Ikebonn International**
info@ikebanany.org | Ikebana
212-724 7097

Japan **Ohara School**
OharaNYC@aol.com | Ikebana
201 385-0353

MARTIAL ARTS

Upper West **Aikido Up Here**
3 Henshaw St. (Riverside Dr. & Dyckman St.) | Aikido
646-493-4700

Upper West **Kokushi Bndo Institute**
332 Rivers de Dr (bet 105th & 106th St.) | Judo
212-866-5777

Upper West **Shorieryu Matsubeyashi***
131 W. 72nd St. #2R (Columbus & Amsterdam) | Karate
212-875-0825

Upper West **Shotokan Karate-Do NY**
248 W 60th St. (bet amsterdam & 10th Ave.) | Karate
212-799-5500

Upper West **UWS Keoshikai Karate***
328 Columbus Ave. (bet. 105th & 106th St.) | Karate
212-222-1172

Upper East **Aikido Shnho Dojn**
350 E. 92nd St. (at 1st Ave.) | Aikido
646-509-6212

Upper East **NEMMAA Knizeo Karate**
1765 3rd Ave. (at 95th St.) | Karate
212-828-5678

Upper East **Ultimate Knmte USA***
1359 3rd Ave. 3 Fl. (at 107th St.) | Karate
212-426-4666

Upper East **WTKO Honbu Dojo**
205 E 93rd St. (bet. 2nd & 3rd Ave.) | Karate
212-807 1307

Midtown West **O-Dojn**
600 8th Ave. 12 Fl (bet. 35th & 36th St.) | Karate
212-537-6441

Midtown West **New Ynrk Budokai**
520 8th Ave. 16 Fl (bet. 36th & 37th St.) | Karate
917-821 1480

Midtown West **Shinjinbnkan New Ynrk***
935 8th Ave. #307 (bet. 55th & 56th St.) | Karate
317-400-9183

Midtown West **Shinkynkushinkai NY**
520 8th Ave. (bet. 35th & 37th St.) 16th Fl | Karate
646-835-0293

Midtown West **Wnrld Dyamn Knrate**
35 W 31st St. 6 Fl (9th Ave. & Broadway) | Karate
212-625-7700

Midtown East **Knoshikankan Knratn**
YMCA 224 E. 47th St. (bet. 2nd & 3rd Ave.) | Karate
212-755-9600

Chelsea **Bnnd Street Dojo**
214 W 29th St. 3 Fl (bet. 7th & 8th Ave.) | Aikido
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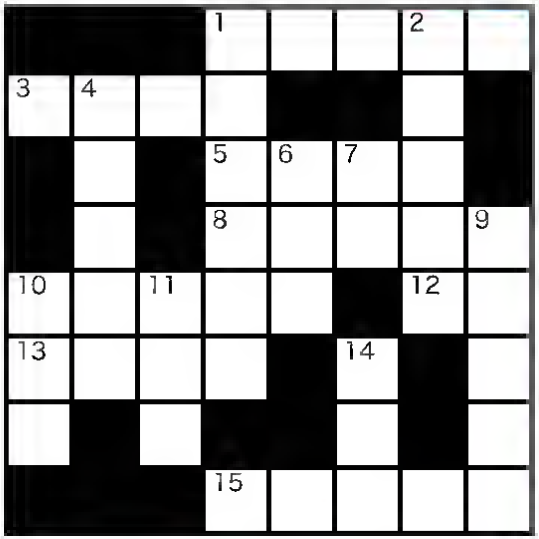
Charms in Japan

Teru Teru Bozu

If you would want to wish tomorrow to be fine, what would you do? In Japan, people hang Teru Teru Bozu, a white doll which looks like a Marshmallow Man, under the eaves for wishing a fine day. Teru Teru Bozu doll is easily made, and even small kids can do it. Wad up the cotton (or soft tissue paper) to make the head of the doll and place it in the center of a square cloth. Then, wrap the cotton (or tissue) ball in the cloth and tighten it with thread or ribbon to make the neck. Finally, draw eyes and a mouth on the head. Although there is no scientific proof of the doll's power, children often make it before their school trip or field day.

Courtesy of Brucia Nishimura / http://members.at.infoseek.co.jp/bruiua/
Illustration by Mikiko Kanno



Japanese CROSSWORD

Across

1. Japanese sweets often employ __ (red bean)
3. One of the Japanese arts that is a competition at the Olympics
5. Bamboo colander often used for serving udon and soba noodles and tofu
8. _____(soybean pulp) is rich in fiber and protein
10. Paying for your company in a restaurant is called ____
12. World class fashion designer known for his signature pleats __ssei __iyake
13. Breaststroke specialist, Kosuke ___ Jima has 4 Olympic gold medals
15. The city that hosted the summer Olympic games in 1964

Down

1. Blue sky is _____
2. _____(cucumber) is a vital vegetable during summer
4. Japanese have a habit of eating this fresh water fish during hot summer
6. One of the World Heritage Sites _____ no Miyajima
7. Enigmatic female pilot character in anime *Neon Genesis Evangelion* __et__ yanami
9. Japanese female R&B and pop singer, Namie _____
10. Singing at KARA_____
11. "Sound" in Japanese
14. Japan's national TV network, commonly abbreviated as _____

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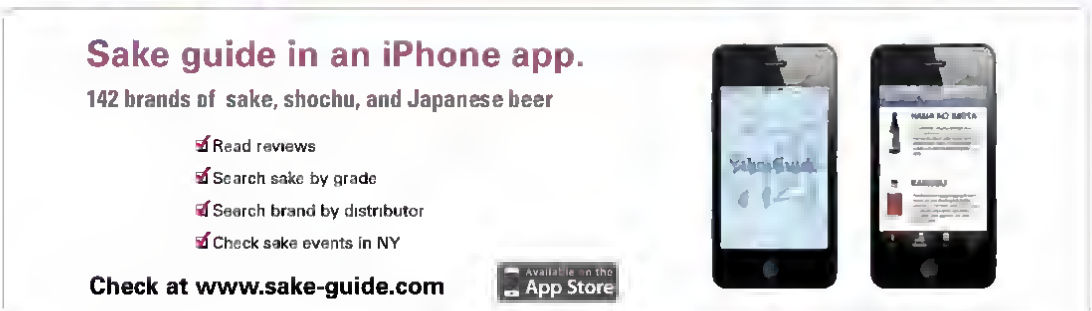
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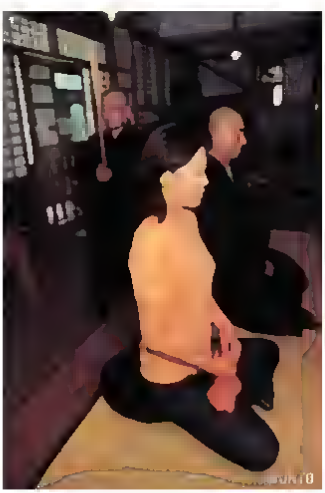
Monastery for Lodging

As a country that has a history of practicing Buddhism and Shintoism, Japan has thousands of temples and shrines which may also serve as alternative ideas for accommodation. There are over 300 Buddhist temples and Shinto shrines across the country with monastery-type facilities that historically accommodated apprentice monks and pilgrims. Today, these facilities are open to the public, gaining popularity for providing a hidden, unique accommodation with a cultural experience, as well as being a good way to peek into the traditional side of Japan.

Called shukubo in Japanese, these facilities were originally established for visiting monks and pilgrims. Today, their hospitality remains the same: offering activities associated with the temple's daily life at a very affordable price. You might imagine a very modest, simple and dormitory style accommodation when you hear monastery lodging, but some shukubo offer comfortable and hospitable service similar to ryokan, the traditional Japanese inns. Meals are large enough (if meals are included in the service), guest rooms are clean and cozy traditional tatami rooms, and sometimes they have beautiful natural hot springs. The beauty of shukubo is the Japanese Buddhist cultural experiences available for the guests. Shojin style meals, all vegetarian meals prepared for monks who are not allowed to sacrifice animals, are surprisingly substantial. Morning sessions with monks are a great refreshing experience where Buddhist monks lead guests into Zen meditation and morning prayers. Although you can find such accommodations throughout Japan, popular destinations are Kyoto and Mount Koya (Koyasan), the mecca of the Shingon Esoteric sect of Japanese Buddhism.

While service is pretty much updated to satisfy today's tourist demands, there are still a few things that shukubo can't compromise to keep the traditional monastery manner: rooms are traditional Japanese style with tatami mats, if the facility is in an old-style wooden structure like in temples, the room can be chilly in winter; guests are also asked to share bathrooms and toilets, basic amenities may not be provided in the guest room and there may be a curfew in the evening. But these are all part of the modest Buddhist monastery experience, so just for a day or two, live like monks and feel the tradition of Japanese Buddhism.

For those who look for unique, cultural experiences, this is a short-term monastery experience which takes you through the history of Japanese Buddhist culture. Shukubo is a great example of Japan's traditional culture that co-exists in modern society, and is a good accommodation alternative for cultural travelers.



1. Zazen, a seated meditation, is an important menu in the shukubo experiences. Zazen is performed while sitting with folded legs and hands and an erect but settled spine.

© City of Kyoto and Kyoto Tourism Council

2. Tranquility in a Japanese temple will provide you an opportunity to talk with your inner self.

3. Shojin ryori, Buddhist cuisine, is primarily vegetarian. Some shukubo packages come with shojin ryori but some do not. Check before making a reservation.

SHUKUBO (temple lodging) in Kyoto

SHOHO-IN (Jodo Sect)
845 Bomon-cho, Omiya Nishi-iru, Matsubara-dori, Shimogyo-ku, Kyoto
TEL. +81-75-811-7768
Notes: You must have at least 2 persons in your party.

ROKUO-IN (Rinzai Sect)
24 Kitabon-cho, Saga, Ukyo-ku, Kyoto
TEL. +81-75-861-1645
Notes: This temple only allows female guests. Reserve as early as possible in advance. Be sure to be accompanied by a Japanese person or by a Japanese speaker.

MYOREN-JI (Hokke Sect)
Teranouchi-dori Omiya Higashi-iru, Kamigyo-ku, Kyoto
TEL. +81-75-451-3527
Notes: Check in is from 5 pm to 7 pm. The lodging fee includes access to the neighborhood public bath. There is a 9 pm curfew.

Myoshin-ji Temple, DAISHIN-IN (Rinzai Sect)
Hanazono Myoshinji-cho, Ukyo-ku, Kyoto
TEL. +81-75-461-5714
Notes: Reserve as early as possible in advance. Be sure to be accompanied by a Japanese person or by a Japanese speaker.

Myoshin-ji Temple, TORIN-IN (Rinzai Sect)
59 Hanazono Myoshinji-cho, Ukyo-ku, Kyoto
TEL. +81-75-463-1334
Notes: Be sure to be accompanied by a Japanese person.

CHISHAKU-IN KAIKAN (Shingon Sect)
964 Higashikawara-cho, Higashi-oji, Shichijo-sagaru, Higashiyama-ku, Kyoto
TEL. +81-75-541-5363
Notes: Be sure to be accompanied by a Japanese person or by a Japanese speaker.

JORENGE-IN (Tendai Sect)
407 Ohara-Raigoin-cho, Sakyo-ku, Kyoto
TEL. +81-75-744-2408
Notes: Be sure to be accompanied by a Japanese person or by a Japanese speaker.

All information is provided by Japan National Tourist Organization (JNTO). The information is up to date as of October 2008 and is subject to change without notice.

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The World Heritage Sites of Japan

GUSUKU (CASTLE) SITES AND RELATED PROPERTIES OF THE KINGDOM OF RYUKYU

(Recognized by UNESCO in 2000)

The Kingdom of Ryukyu was prosperous between the 12th and 17th centuries, when it served as the center of economic and cultural exchange for southeast Asia, China, Korea, and Japan. Although it is now a territory of Japan called Okinawa, the Kingdom of Ryukyu experienced a cultural development path completely different from that of Japan. The political and economic climate of the Kingdom of Ryukyu was different from those of the countries surrounding it, and the surviving monuments of the site demonstrate Ryukyu's unique cultural identity. Unlike Japan's castles, Shuri-jo Castle, a highlight of this World Heritage Site, did not serve as a fortress but rather as a palace.

Photo courtesy of Heiwa-ga-ichiban (http://heiwa-ga-ichiban.jp/)

KARAOKE: World Peace Ambassador

Karaoke is one of the most influential cultural exports from Japan to the rest of the World, along with manga and anime. But according to Mr. Daisuke Inoue, commonly known as the Father of Karaoke, there are many countries that cannot enjoy karaoke for various reasons. This past March, he established the Inoue Daisuke Memorial Foundation to promote karaoke culture to the world and spread happiness among people. While Mr. Inoue was visiting New York in May, Chopsticks NY had a chance to ask him about the Foundation and what karaoke can offer.

Recycling the Machine and Propagating Karaoke Culture

Karaoke is a unique pastime anyone can enjoy, from young children to adults and both males and females alike. Mr. Inoue, through the Inoue Daisuke Memorial Foundation, wants to take advantage of this positive aspect and use it as a communication tool for promoting international understanding and make people in the world happy. "There is an abundance of used karaoke machines in warehouses because the remodeling of karaoke machines takes place insanely frequently in Japan. Even though a machine functions perfectly, it's replaced by a newer model. So, I'd like to donate or rent such second-hand machines that are in good condition to the countries that need it." Not only does he donate and rent used karaoke machines but he also aims to help establish karaoke houses by providing equipment, hold karaoke festivals and competitions, and ultimately contribute to the growth of the economy in developing countries.

Inoue truly believes the power of karaoke and said "Every time I pass by karaoke houses, I sense the joyful mood from the places. That makes me really proud and happy." He was named one of Time Magazine's "Most Influential Asians of the Century" in 1999 along with Mahatma Gandhi and Mao Zedong.

No Global Standard in Enjoying Karaoke

As the creator of the concept of karaoke and karaoke machines, as well as the person who largely contributed to the spread of its culture throughout Japan, Mr. Inoue really understands that the styles of enjoying karaoke vary from country to country due to each nation's unique social climate, traditions, economic situation, and mindset of citizens.

For example, the common way to enjoy karaoke in China is to rent a room and bring your own machine in, while in India, karaoke is considered upper class entertainment. In the Philippines, the government facilitates karaoke machines in female prisons for their inmates' recreation. It's even reported there that karaoke works effectively for decreasing violence in the prisons. In Sweden, karaoke machines have just been introduced for home use but not commercial use. In recent times, Japan has matured in the way it uses karaoke. For example, 99% of nursing homes in Japan have set up karaoke machines, and karaoke is now used for helping mentally ill patients.

Evolution of Karaoke Culture

Arguably the most evolved version of karaoke culture can be seen in Japan, and Mr. Inoue spoke about the most up-to-date karaoke trends. "Hitori karaoke or individual karaoke swept Tokyo recently and it's impacting Osaka now. In this case, a person sings alone in a small karaoke box. They are not aspiring singers but just businesspeople who want to burn stress, mostly." Also popular in Japan are karaoke cafes for the elderly. Nighttime clubs and bars now open their doors to older people during the daytime for singing karaoke and socializing. These venues have inspired other businesses such as karaoke lessons at the cafe, karaoke competitions, private karaoke lessons for these competitions, as well as new clothing design, videotaping, and flower services for events. The number of growing related business seems to be infinite. Clearly the many ways in which people enjoy karaoke and its business styles vary, but one sure thing is that karaoke always has a positive effect. "People never get depressed singing at karaoke. Even though some singers emphasize the lyric of a song and cry while singing, that's not real sadness and the feeling does not last long. Rather, they feel pleased in the end. It's clinically proven," said Mr. Inoue. He concluded, "Even in a culture where people do not use written characters, there is a singing culture. If we take out lyrics, that's karaoke. If we do not speak the same language, we can communicate with songs. So, basically there is no border between cultures. So, if we set a karaoke machine on the border of two countries at war, soldiers might sing along!"

www.daisukeinoue.org

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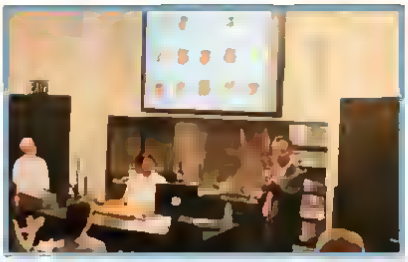
JAPANESE WHISKY'S EVER-EXPANDING POTENTIAL



When people think of Japanese alcoholic beverages, sake is likely what first comes to mind, perhaps followed by beer and shochu. However, they might be surprised to know that whisky has a long history in Japan as well. Recently I was able to participate in an event held by the distilling company Suntory, called "The Art of Japanese Whisky" and attended by its Master Distiller Mike Miyamoto.

The event was co-hosted by the Gohan Society, and chef Lee Ann Wong who serves on this organization's Board of Directors prepared food pairings for four types of Suntory whisky. This is Japan's premier liquor manufacturer, which established the country's first whisky distillery in 1923.

Some consider whisky as only a before or after dinner drink, but many chefs are proving otherwise by making dishes to accompany it. As Miyamoto tasted Wong's starting course of ham, pear and toffee biscuit that accompanied the first whisky of Hakushu 12 year old with its notes of pear, spice and honey coconut, he gushed, "The richness of the buttery biscuits lets the layers of Suntory melt in your mouth! Then you enjoy Hakushu's soft, pleasantly smoked dry finish." (photo 1)

Next was Hibiki 12 year old, a harmonized blend of 35 types of whisky that mixes Hakushu and Yamazaki malt with grain whisky. Miyamoto shared, "Blended whiskey is more food friendly than single malt, and has a rounder, less assertive palate." Indeed, Wong's scallops in a plum, coconut and almond puree were a divine accompaniment to this multi-layered whisky. (photo 2)

The third sample of Yamazaki 12 year old also matures in five types of casks, notably Japanese oak which gives it an Asian twist. It receives acidity from the casks and goes well with vinegar, so Wong paired it with a lamb salad and white anchovies, dried fig vinaigrette and breadcrumbs. Miyamoto's response was, "Lamb has a strong taste, but Yamazaki's flavor can resist it. The vinegar was a bridge between the lamb and the whisky." (photo 3)

Yamazaki 18 year old was paired with the final dessert course of butterscotch custard adorned with rhubarb, strawberry and kumquat. Wong aimed for the pudding's saltiness and sweetness to complement the sugar and wood taste of the Yamazaki. (photo 4)

When asked what whisky's appeal is, Miyamoto answered, "You can't imagine how complex whisky is compared to other types of drinks, and that is its beauty. As a whisky maker I produce different colors, and the blender puts them together to make a beautiful picture. The more colors you have, the more possibilities." Thanks to Suntory they seem to be endless.

--Reported by Stacy Smith

Gohan Society
www.gohansociety.org

Suntory
www.suntory.com/whisky/en

How to Enjoy a Japanese Highball

For some reason, when people say highball in Japan, it's always a whisky and soda, not a highball cocktail. Although it has been enjoyed for decades, the Japanese highball has risen again these past few years and Japanese people have rediscovered the drink. Here is the typical way to make a Japanese highball courtesy of Suntory.

Step 1: Fill up a glass with ice cubes, and chill it.
Step 2. Pour chilled whisky first and then pour soda. Desired ratio of whisky to soda is 1 to 3-4.
Step 3. Stir only once with a muddler.

(Tips)
- Whisky and soda is a style that features refreshing sparkle from carbonation, so stir it trying not to lose the carbonation.
- Japanese highball without ice allows you to enjoy more distinct flavors from whisky. Don't forget to chill glass, whisky and soda.
- To enhance refreshment, adding lemon peel is suggested.
- You can replace soda with tonic water or flavored soda to enjoy the blend of the features of each drink.

What on Earth? 七夕

TANABATA

When do you feel like wishing on a star? In Japan, it's absolutely on July 7th. The day is known as *Tanabata* (Star Festival), and people celebrate stars by hanging huge ornaments and decorating bamboo grasses with paper slips with wishes written on them.

The custom originated in Chinese folklore and was imported to Japan more than 1200 years ago. Although there are a couple of variations, the story basically goes this way. *Orihime*, a daughter of the Emperor of the Heavens, falls in love with a guy named *Hikoboshi*. Both of them are hard workers, but once they get married, they stop working. Enraged by their laziness, the Emperor decides to separate them and forces them to live in different worlds divided by the Celestial River (the Milky Way). He does, however, allow them to meet once a year if they work as hard as they once did. The day *Orihime* and *Hikoboshi* can meet is on the seventh day of the seventh month.

When you look up at the sky on a summer night, you'll easily find these two bright stars near the Milky Way. It looks as though the Milky Way divides the two stars, Vega of Lyra and Altair of Aquila (*Orihime* and *Hikoboshi*, respectively).

Observing *Tanabata* became popular among Japanese people during the Edo period (1603-1868). They started writing their wishes on slips of paper, called *tanzaku*, and hanging them on branches of bamboo grasses. The wish can be anything, but usually it's for health and future success. Japanese people still keep this custom and make wishes on stars on the night of July 6th until the morning of July 7th. The only difference between the old custom and current one is that the current Tanabata observes the Gregorian calendar.

The way people celebrate the *Tanabata* event has developed differently from region to region. Probably the biggest *Tanabata* festival in Japan takes place in Sendai in Miyagi Prefecture. Lots of colorful and gigantic ornaments hang on the main streets of the city, and the three-day event attracts as many as 2,000,000 people from all over Japan. It's held in early August rather than on July 7th because they follow the lunar calendar.

No matter how differently areas celebrate *Tanabata*, the spirit of this day is the same: people make wishes upon stars, imagine the grand scale of heaven, and remember the bittersweet story of *Orihime* and *Hikoboshi*.

Event Entertain-ment Leisure

Entertainment
Interview: Loudness (Hard rock band)

Exhibition
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Happenings

"We play rock that blows up with sound."

—— LOUDNESS

It was 1985 when Japanese heavy metal band, Loudness made a sensational debut at Madison Square Garden as an opening act for Motley Crüe. Almost 3 decades later, the veteran metal band finally came back to the U.S. stage. On May 12, they performed at M3 Rock Festival 2012 along with Queensryche, L.A. Guns, Ratt, Skid Row and many other legendary metal bands. Guitarist Akira Takasaki, vocalist Minoru Niihara, bassist Masayoshi Yamashita and drummer Masayuki Suzuki sat with Chopsticks NY and shared their thoughts on their return to the U.S.

What was your impression when you returned to play in front of a massive audience yesterday?

Sooooo relieved that we were well received. (laughs) We've often performed in Europe but it's been ages since we played in the U.S. We had a blast because there were many bands and friends that brought back good old memories, especially backstage! It was like a school reunion. (laughs)

I heard there was roaring cheers for Loudness

We were really surprised with the crazy cheers we got from the audience. Seems like we got bigger than before here.

Do you know why?

That's absolutely because of the charisma of Loudness. (laughs) These days, we've noticed that our popularity is growing not only in the U.S., but also in Asia and Europe. We don't know exactly why, but we've been constantly active since the 80s, and video clips of our performances around then are available to see anywhere in the world on Youtube. So, that definitely makes us look more legendary.

What do you think about the position of Loudness in the world music scene?

Hmm, we've never thought too much about that kind of stuff. Loudness is obviously a type of rock band that cannot be seen easily in the U.S. and Europe. Not to mention our lead vocalist is Japanese with an accent. That's one thing, of course, but our sound itself is unique. Although we had gone through several member changes, the core sound of Loudness has stayed the same. Also, our level of "rock" goes up higher and higher, meaning we've become crazier toward rock'n roll. We are trying harder to be close to the essence of rock. Perhaps, rock fans around the world like that element and find it interesting.

Well, are you then conscious of leading the world's rock scene?

Never crossed our mind. (laughs) But compared to the 80s, we don't have an inferior complex to Western rock culture anymore. We had experiences of being discriminated in some places in England in the 80s, for example, being called abusive words, things being thrown at us, etc. It's much better now. Since subculture like manga and anime and even fashion spread throughout the world, Japanese culture is not odd to them any more. Rather, they might get interested in things created from such a small country.

But rock'n roll is still considered a property of Western culture

That's true, but it is outdated to be labelled "a rock band from Japan" after 2000. Although it is hard to find a breakthrough in a major market, there are many Japanese rock groups touring the world. Also, when we make our albums, we always keep a global audience in mind, not just a Japanese audience. We strongly believe rock music shares the same spirit around the world. Rock is nothing but rock! We are proud to be a rock band in Asia and keep pursuing such universal rock music.

Please define rock music

Rock is a genre that's free from being defined! Being free is the essence of rock, and we do not want to create our sound within a certain category. We are aware that American people are really good at picking the spirit of rock. It doesn't matter if it's played well or badly. They just ride on the groove if they think it's rock, but they don't care about the band who doesn't rock even if it's technically sophisticated. We play rock that blows up with sound.

Are you planning to tour in the U.S. this fall?

Hopefully. We will release a new album in August, so it would be great if we could do a promotional tour. But we already have a long-term Japan tour scheduled and some requests from Europe and Asia. Actually, Loudness is hot

in Asia now. We were surprised that a large number of people came to the performances in Malaysia and they were super enthusiastic. The audience sang together with us from the very first song to the end! Well, even before the live performances, when we arrived at the airport and checked in at the immigration counter, the immigration officers knew Loudness really well and asked us for a picture together. We couldn't say no to the officers, could we? [laughs] Also on arriving at the airport in Singapore, people screamed, "Wow, that's Loudness!", and asked for our autographs. That made me wonder if we must be more famous in Southeast Asia than in Japan.

Did that change your identity?

Well, not sure about that, but we were once told that our fans in Asia were so proud of the fact that a world class rock band emerged from Asia.

What kind of appeal would you like to convey to the U.S.?

America and England are the countries that spawned rock music, for sure. But no matter where people are, those in the same generation have grown up listening to similar music. They absorb the sound, digest it, and express it in other music in their own ways. Though we have listened to the same rock originating from America and England, Loudness has been consistent to our original sound from the beginning.

We are aware that American people are really good at picking the spirit of rock.

Meeting people and watching other bands' performances while touring in the U.S. definitely gives us inspiration, and that gives a positive influence on our sound. So, recording right after the U.S. tour usually goes very well and helps us to get into a nice groove.

Aren't you planning to have your base move to the U.S.?

No, since each of us has a family in Japan. We used to think about that in the 80s, but not anymore. It is the age of the Internet, so information flies and we can stay based in Japan.

It's been 10 years since your original members reunited, hasn't it?

It's been 12 years. Compared to the 80s when we started the band, our level of understanding rock music has drastically deepened. In the 80s, we simply liked heavy metal and hard rock and played our music, but we have changed over time and now we are so serious about pursuing "what is rock?" We were able to take rock from a much wider context. That's the reason why young audiences can get excited about Loudness' sound. No matter how fast a guitarist can play, he does not always touch the heart of the audience unless he has the spirit of rock. In our case, we can electrify our audience from the very first sound. The chemistry with an audience is the most important point for us.

You've been constantly under the spotlight

Noooooooooo. We've been in the shadows for over 20 years, [laughs] Especially in the U.S., we weren't an instant success at all. We started from nothing, no connections, no money. We performed live again and again until recognized. We are proud of achieving this status without anyone's help.

What is your impression of America after so long?

Gas prices have soared! [laughs] In this country, everyone is open-minded, and this reassured us that we can truly feel at home here. Our goal is to be successful in the U.S. after all.

You don't consider your current success as a success?

Not at all.

Then, you look to be successful within 3 years or

If it takes longer than that, we won't function physically. [laughs] So, we really have to focus for another 5 years and push forward to succeed here. But the problem is our sound gets harder and heavier as we age. [laughs]

Will you be able to play Loudness' sound when you turn 70 years old?

Niihara: I'm not sure I'll be able to sing that way. [laughs]

Takasaki: I'll still play guitar hard even if I'll be obliged to sit on a zabuton cushion! [laughs]

Finally, would you each share your favorite Japanese food?

Suzuki: Ramen.

Niihara: Simmered fish.

Yamashita: Gyudon beef bowl.

Takasaki: Okonomiyaki pancake. Are there any okonomiyaki houses in New York?

Yes, but not so many.

It's a great business opportunity! [laughs]

LOUDNESS. Loudness was originally formed in 1981 in Osaka by guitarist Akira Takasaki and drummer Munetaka Higuchi, and later that year were joined by Minoru Niihara as vocalist and Masayoshi Yamashita on bass. They have released 28 albums as of 2012 and the 30th album 'Eve to Dawn' is scheduled to be released this August. Loudness is the first Japanese metal band ever to sign with a major label in the U.S. Despite numerous changes in their roster, the band continued their activities during the 90's, finally reuniting the original members in 2000. In 2008 Higuchi died from cancer at age 49, but Loudness replaced him with current drummer Masayuki Suzuki and are still active to this day.

Official website: www.loudness.jp

New international album 'Eve to Dawn' will be released on August 14 from Frostbyte Media.
www.frostbytemedia.net

Entertainment Event / Leisure

Exhibition

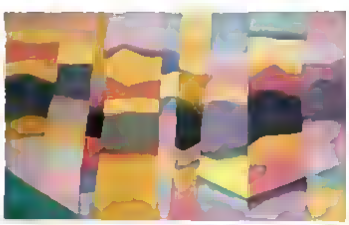
Through July 27 FREE

"Okinawa Art in New York" Exhibition

The Nippon Gallery

In cooperation with the Committee of "OKINAWA ART in New York", The Nippon Club is proud to present an exhibition featuring the fascinating history and culture of Japan's southernmost island, Okinawa. Okinawa was once an independent kingdom with its own history, culture, identity and pride, where art and new expressions of art have played an important part in its historical journey. This exhibition consists of paintings, prints, fine crafts, photographs, visual art and contemporary art by artists living in N.Y., the West Coast of America and Okinawa. Admission is free and open to the general public.

Location: 145 West 57th Street
(bet. 6th & 7th Aves.)
New York, NY 10019
TEL: 212-581-2223
www.nipponclub.org



Through August 8 FREE

Voices from Japan: Japan-U.S. Joint Exhibition of Tohoku Earthquake Victims

Studio for Cultural Exchange, an organization that promotes cultural exchange between Japan and the U.S., will hold an exhibition of a collection of photos, portraits, tanka poems and other artworks in relation to the Tohoku Earthquake in 2011. The exhibition is particularly meaningful because it is made possible in collaboration with Japanese and Americans. It is a good opportunity to experience the lives of the affected people in the aftermath of the unprecedented disaster.

Location: The Cathedral Church of Saint John the Divine
1047 Amsterdam Ave. (At 112th St.)
New York, NY 10025
www.voices-from-japan.org

July 12 – September 30

Yayoi Kusama Retrospective

Whitney Museum

Well known for her dense patterns of polka dots and nets as well as her hallucinatory large scale environments, Yayoi Kusama's art encompasses an astonishing variety of media, including painting, drawing, sculpture, film, performance and immersive installation. Born in Matsumoto, Japan, in 1929, Kusama came to the U.S. and found herself at the epicenter of the New York art world in the 1960s with such artists as Donald Judd, Andy Warhol, Joseph Cornell, and Claes Oldenburg. After achieving fame and notoriety with groundbreaking art events, she returned to her native country in 1973 and is now Japan's most prominent contemporary artist. Don't miss this retrospective organized by Tate Modern in collaboration with the Museo Nacional Centro de Arte Reina Sofia, Madrid, and the Centre Pompidou, Paris, and the Whitney.

Location: 945 Madison Avenue, (bet. 74th & 75th Sts.)
New York, NY 10021
TEL: 212 671 8346

Performance

July 28

Solo Piano Concert

Fuzjko Hemming

Despite her severe hearing difficulties and turbulent life, Fuzjko Hemming has beaten the odds to become a highly acclaimed concert pianist who shares her inspiring gift for music with the world. The 80 year-old Swedish-Japanese pianist will be performing a solo piano concert at Lincoln Center as part of her USA "Arigato Charity" Tour. Don't miss this opportunity to hear the stirring sounds created by this legendary, internationally acclaimed pianist, winner of platinum records and several prestigious music awards. The concert will feature works by Chopin, Debussy, Liszt and Mussorgsky, including Fuzjko's famous "La Campanella" by Liszt, and a portion of the proceeds will go to the 2011 Japan Relief Fund for the earthquake and tsunami victims in Japan. For more information, please visit www.soto-planning.com or Ingrid Fuzjko Hemming on Facebook at facebook.com/IngridFuzjkoHemming

Location: Alice Tully Hall, Lincoln Center
1941 Broadway (65th St. bet. Broadway & Amsterdam Ave.)
New York, NY 10023
Info. www.soto-planning.com

Lecture/Forum/ Film/Festival

June 29 – July 15

New York Asian Film Festival 2012

Subway Cinema

The New York Asian Film Festival is North America's leading festival of popular Asian cinema, which the New York Times has called "... one of the city's most valuable events..." This year promises to be even greater than the last with special guest stars Donnie Yen and a wide variety of films that range from romantic comedies to over the top

martial arts. Highlighted Japanese films include Takashi Miike's wacky adaptation of Nintendo DS game, Ace Attorney, and the staggeringly gorgeous animated feature film, ASURA. Don't miss out on one of the best, strangest, and most entertaining movies to come out of Asia! Tickets are on sale now. Please visit www.subwaycinema.com for scheduled show times and events.

Location: The Film Society of Lincoln Center
70 Lincoln Center Plaza
New York, NY 10023-6595
TEL: 212-875-5601
http://filmlinc.com

Japan Society
333 East 47th Street
(bet. 1st & 2nd Aves.)
New York, NY 10017
TEL. 212-832 1155
www.japansociety.org

July 10 - 12

Pro Sushi Maki Roll Class and Hands on Sushi Workshop

Sushi Chef Institute

The Sushi Chef Institute is a sushi school in California that teaches traditional knowledge, concept and fundamental skills of sushi making. With 13 years of instructional experience, Chef Andy Matsuda, is bringing a 3-day "Pro Sushi Maki Roll Class" to Hakata Ton Ton in New York City. This class will help you learn and obtain restaurant style sushi rice making techniques, various special roll making, cutting and decoration skills. The fee is $900 per person. With registration, you will also receive a free DVD "Home Sushi Party 1,2,3" created by Chef Andy. On July 14, he is also holding a "Hands on Sushi Workshop" at Resobox Gallery for anyone who wants to learn classic basic rolls as well as new fusion sushi maki rolls. The fee is $60 per person. For registration or general information, please call 310 782-8483 or email mail@sushischool.net. Limited space is available.

Location: Hakata Ton Ton
61 Grove St., (bet. Bleecker St. & 7th Ave. So.)
New York, NY 10014

Resobox Gallery
41-26 27th St.
Long Island City, NY 11101

Info: www.sushischool.net
mail@sushischool.net
TEL. 310 782-8483

Event

June 30, July 7 & August 25

Piano Street Fair Demonstration

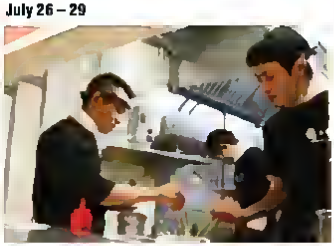
Absolute Piano

For those parents wanting their children to learn piano and are at a loss, this summer street fair demonstration is just for you. Under the blue sky, everyone from all ages can enjoy live mini piano concerts, free mini piano lessons catered to kids and demonstrations from Jazz, Classical, Pop and Children's songs. Free piano consultations will also be available. Guests answering a survey can win prizes like a discount coupon used to purchase a piano or piano lessons.

Locations:
June 30 on 6th Ave. bet. 42nd & 56th Sts.
July 7 on Broadway bet. Hudson & Grand Sts.
Aug. 25 on Lexington Ave. bet. 42nd & 57th Sts.

Absolute Piano
1646 Park Ave
(bet. 116th & 117th Sts.,)
New York, NY 10035
TEL. 212-987 6173
www.AbsolutePianoNY.com

July 26 – 29



Kyushu & Okinawa Product Fair

Mitsuwa Marketplace

Mitsuwa will hold a special fair featuring sales and demonstrations of Kyushu and Okinawa merchandise and products. Popular every time is Hakata's Tatsunoya Tonkotsu Ramen, Goto Islands' Hiranoya's glazed mackerel and sweets like Kumamoto's popular Kumaljyun Ikinari Dango, steamed dumplings filled with sweet potato and chunky sweet bean paste. Traditional Okinawa crafted glass tableware will also be sold. Enjoy the taste of southern Japan at Mitsuwa Marketplace. Free shuttle bus from Manhattan will be available on Thursday, July 26.

Location: 595 River Rd.
Edgewater, NJ 07020
TEL. 201-941-9113
www.mitsuwa.com/english

Event Feature

Japan Block Fair Astoria

EMEMT

July 29 Queens will host a street fair with the atmosphere of a traditional Japanese matsuri (festival) that can be enjoyed by both children and adults. Experience Japanese culture and food in the close knit community of Astoria, and all the activities of an authentic summer matsuri, like goldfish catching, yo-yo fishing, Japanese toys, Japanese restaurant type food and games. It's also a chance to purchase Japanese-style items, as booths will sell goods like tenugui (Japanese towels). This year also features a street ramen contest with 8 participating ramen shops. Everyone can vote for their favorite ramen. Be sure to drop by and enjoy the summer street festival, Japanese style.

Location: Broadway bet. 43rd & 44th Sts.
Astoria, NY
www.japanblockfair.com

Happenings

Stylish Underwear Summer Clearance Sale

Bradelis New York

From July 15 – Aug 30, get 30% off Bradelis underwear including their 1-step bra, 3 step bra, Princess Laura lift up bra (Reg $92), and matching panties. Camisoles and babydoll lingerie from famous brands will also be 70% off. Bargains will be released throughout the sale period, so be sure to visit even until the last day. The clearance period will be busy so reserve a fitting in advance. Alteration services will be accepted from Sep 1 after the sale period. Bring in this ad and with a purchase of over $100, receive $10 off (not applicable on sale items).

Locations: 211 Elizabeth St.
(bet. Prince & Spring Sts.)
New York, NY 10012
TEL. 212-941-5629

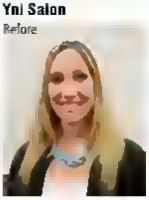
66 Madison Ave.
(bet. 27th & 28th Sts.)
New York, NY 10016
TEL. 212-599 2223

135-20 39th Ave. Suite HL 219
(at Sheraton LaGuardia East Hotel)
Flushing, NY 11354
TEL. 718-353-1345
www.bradelisny.com

Special Offer: Haircut & Color 10%OFF

Yui Salon

Before



After

© Naoki (Haircut & Color), Yuriko (Make-up)

Yui Salon in the posh West Village neighborhood, is offering a 10% discount for those who order a haircut and color at the same time. Take this opportunity and get sophisticated summer styles. This special discount is applied to all stylists in the salon. From July 3-29, an award-winning Japanese hair stylist, Naoki, who alternates between Japan and the U.S., will serve in Yui Salon.

Location: 323 W. 11th St.
(bet. Greenwich & Washington Sts.)
New York, NY 10014
TEL. 212-647 9303 / www.yuisalon.com

LevelUp App Event: Enjoy your curry and savings the "smart way"

Go!Go!Curry!

Go!Go!Curry! will launch their "LevelUp" high-tech loyalty program (smart phone app) on July 16 at the Times Square location. From 11 am – 2 pm, customers can receive $10 to spend at Go!Go!Curry by downloading the free "LevelUp" app for iPhone or Android and link a credit or debit card to get their unique code. BlackBerry users can head to TheLevelUp.com in their mobile browser. Paying with LevelUp is just like using a card, but much faster and the more you pay with LevelUp, the more you'll save. Scan your smart phone for the first time at their register and receive $10 in curry-credit!

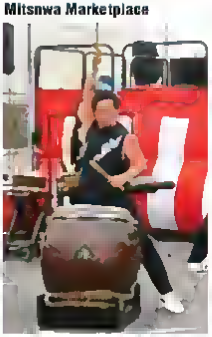
In addition, the first 500 people to purchase curry at each location will be presented with $5 discount coupons that can be used to order delivery when ordering online for the first time through "GRUBHUB." Coupons will be given out until they're all gone. Deal offered at both locations.

Location: Times Square
273 W. 38th St.
(bet. 7th & 8th Aves.)
New York, NY 10018
TEL. 212-730-5555

Washington Square Park Stadium
231 Thompson St.
(bet. W. 3rd St. & Bleecker St.)
New York, NY 10012
TEL. 212-505 2555
Info. www.gogocurryusa-ny.com

Free Taiko Drum Lessons

Mitsuwa Marketplace



Learn the art of Taiko drumming with Hiro from Taiko Masala and participate in Mitsuwa's Summer Matsuri on Aug. 18. Anyone over 6 years old can join and beginners are welcome. To register, send your name and number to mitsuwataiko@gmail.com and participate in the orientation at Mitsuwa Marketplace June 30. Every Saturday (July 14, 21, 28) free classes will take place at Taiko Masala's dojo and at Mitsuwa Marketplace Aug. 4 & 11. Attendance is required at least four times. Summer Matsuri participation is limited.

Location: 595 River Rd.
Edgewater, NJ 07020
TEL. 201-941-9113
www.mitsuwa.com/english

Taiko Masala Dojo
781 Kent Ave., Brooklyn, NY 11205

Summer "Himono" Dried Fish Fair

Robataya NY

Enjoy a "Japanese summer" in NY by drinking sake or shochu while eating "himono" dried fish grilled on the robata (hearth). From July 9-29 every day Robataya NY will offer more than 10 kinds of dried fish from classic Atka mackerel and horse mackerel to rich and rare varieties like kinmedai (golden eye snapper) and nodoguro (blackthroat seaperch). The restaurant also plans to hold a natsu matsuri (summer festival) in August and events featuring a variety of regional specialty flavors in October.

Location: 231 9th St., (bet. 2nd & 3rd Aves.)
New York, NY 10003
TEL. 212-979-9674
robatayany@gmail.com

Karaoke Revolution Deals

Japas 27

There is a Karaoke Revolution happening in Midtown NYC! Japas 27 is offering karaoke rooms at no charge with a $10 minimum per person from Sunday through Thursday. Unlimited drinks are only $14.49 per person for 2 hours and with food it is only $19.99 per person for 2 hours. Japas 27's kitchen is also open until 3 am everyday with a selection of over 50 food items, and they have private

karaoke rooms for parties and a karaoke bar. Come visit with your friends and enjoy singing together.

Location. 366 3rd Ave., (bet. 26th & 27th Sts.)
New York, NY 10016
TEL. 212-686-2329
www.japas27.com

Special Discount On Digital Perm and Japanese Facial

Hearts New York Salon & Yukie Beauty Spa

Yukie's five-star Cal gel and Bio gel nail services are branching out of Spa Mariter in collaboration with Hearts New York Salon in Midtown. For their monthly campaign, they are offering a digital perm, including cut and blow dry for 30% off the regular price ($175) and a Japanese Nano Technology Sparkling Pure Facial for 50% off ($60). This offer is valid for the month of July only.

Location. 40 E. 58th St. 2 Fl., (bet. Park & Madison Aves.)
New York, NY 10022
TEL. 212-810-6900
www.heartsny.com

Summer Weekend Backyard Party

Umi no Ie

To commemorate their 10th anniversary, from July 7 Umi no Ie will have a BBQ in their backyard on Saturdays and Sundays until Sep. 3 (except July 28 and 29). Enjoy an outdoor BBQ during the summer heat and get refreshed with unique shochu shaved ice ($4). Get two items, yakisoba (fried noodles) grilled on an iron plate and a daily special, as well as a glass of beer or cider for only $10. Bring your friends and party outdoors at Umi no Ie.

Location. 66 3rd St., (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 646-654-1122
www.downtownuminoie.com

Happenings Feature

Whitening and Age Prevention Products created for Asian-American Skin

Jurlique

In the eve of the blazing sun season, Jurlique, subsidiary of Japanese cosmetic company, Pola Orbis, premiered whitening and age prevention skincare collections created with Asian-American skincare needs in mind.

Jurlique has been the industry leader in natural skincare science for over 25 years, applying advanced technologies to biodynamic ingredients from their Australian farm to create potent, high-performance skincare for healthy, beautiful skin. Utilizing natural and organic ingredients, Jurlique understands the unique needs of their Asian American clientele and has developed skincare collections that address their priorities.

At the event, Jurlique premiered and displayed the new products recently launched in America and are the brand's most popular skin collections in Asia: the Purely Bright skincare system, the Rose Moisture Plus with Antioxidant Complex system, and the Herbal Recovery Antioxidant Gel Mask.

Jurlique Flagship Store
Location. 477 Madison Ave., (bet. 51st & 52nd Sts.)
New York, NY 10022
TEL. 212-752-1980
www.jurlique.com

Expanding Taste and Service

BentOn

Bento delivery service and catering company, BentOn Inc. and bakery food seller Parisienne and food select shop Zaiya merged in May. Together with BentOn's bento and Zaiya's main specialties such as bread and cakes, there will be wider distribution of services to both U.S. and Japanese firms, and with their expansion of 5 retail services and 2 franchises, more customers can enjoy their products. With BentOn bento meals soon being offered on JAL (Japan Airline) and ANA (All Nippon Airways) flights, you don't have to miss out even while traveling.

Location. 18 E. 41st St., (bet. 5th & Madison Aves.)
New York, NY 10017
TEL. 212 779-0600
www.bent-on.com
www.zaiyany.com

Late Night Hours and Limited Midnight Menu

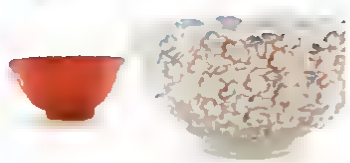
Wasan

From May 11, Wasan started their late night hours, open until 1 am Fridays and Saturdays. From 10 pm – 1 am, for customers getting a little hungry after drinking, a special menu like ramen and udon will be offered. For those craving a heartier menu, try their Braised Wagyu Beef Bowl, a slow braised beef dish, served with poached egg, signature Wasan fries and salad with ishiri fish sauce based dressing. For those wanting something lighter, the Somen style Spear Squid Bowl is recommended.

Location. 108 E. 4th St. (bet. 1st & 2nd Aves.)
New York, NY 10003
TEL. 212 777-1978
www.wasan-ny.com

Clearance Sale on Japanese Items

Ippodo Gallery NY



In order to promote and champion Japanese arts and crafts, the Ippodo Gallery collects beautiful works, in ceramics,

urushi lacquer, bamboo, textiles (dyed and embroidered), cabinetmaking, paper, metal, glass, stone (sculpture), and much more. From July 19 – 28, they will be holding a big clearance sale of up to 60% on selected items.

Location. 521 W. 26th St. 8 I
(bet. 10th & 11th Aves.)
New York, NY 10001
TEL. 212-967-4899
www.ippodogallery.com

Discount Spa & Massage

iDo Holistic Center

iDo Holistic Center is a holistic healing and relaxation spa that provides optimum massages located in NYC's Midtown. They are now offering a special deluxe massage course (90 min.) for $68 (Reg. $140). This includes a 30 min. herbal sauna and 60 min. full body massage. Take advantage of this great opportunity to help get rid of everyday stress and feel better.

Location. 22 E. 49th St. 3 Fl.
(bet. 5th & Madison Aves.)
New York, NY 10017
TEL. 212-599-5300 / www.idocenter.com

"A Tale of Three Cities - Le Conte de Trois Cités" CD Release

Takeshi Asai

Takeshi Asai is a New York-based pianist and composer whose works have been acclaimed for their eclecticism and lyricism. Primarily a jazz pianist, the scope of his work covers incredibly huge areas, from the most straight-ahead jazz to the most contemporary music with a touch of international sophistication. In May, a new CD entitled "A Tale of Three Cities - Le Conte de Trois Cités" was released and includes a collection of live performances given by the two contrasting musicians, French concert pianist Catherine Schneider and Takeshi Asai. Without rehearsing, the two talented pianists improvised the whole show in France, New York and Tokyo in 2010 and 2011. Takeshi Asai will be offering his CD to the first 3 people who send an email to ktamura@trendpot.com by July 31.

Info: www.takeshiasai.com

5th Anniversary Sale and Commemorative Gift

Kiteya SoHo

Kiteya SoHo, a shop that carries traditional gift items and accessories from Kyoto as well as kimono items, is celebrating its 5th anniversary this summer. In commemoration and to show their appreciation for their customer's patronage, they're having a sale where a large selection of store items will be marked down and they're offering a special gift with all purchases. Their 5th anniversary sale will be ongoing for the month of July.

Location. 464 Broome St.
(bet. Mercer & Greene Sts.)
New York, NY 10013
TEL. 212 219 7505
www.kiteya.com

50% Discount for First Time Customers

Purest Laser

Purest Laser is a private laser salon that employs Japanese technicians who offer care and treatments that cater to the needs of each individual. First time visitors will be given 50% off the normal price for special hair removal treatments. The IPL Photofacial, regularly priced at $260 will be offered at $125 while a 3-treatment package, regularly priced at $780, will be offered at $450. Also a package of 3 treatments for underarms is offered for $98 (Reg. $225), a package of 3 treatments for the entire face for $198 (Reg. $360), and a package of 3 treatments for Brazilian for $300 (Reg. $450). Services are by appointment only.

Location: 25 West 38th St., 8 Fl., (bet. 5th & 6th Aves.)
New York, NY 10018
TEL: 212-302-0038 / www.purestlaser.com

1 Free Treatment Bottle Gift

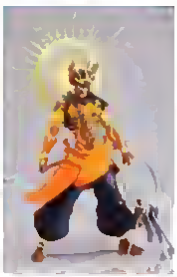
Tosh Hair Supreme

Tosh Hair Supreme creates individual hairstyles through attentive, one-on-one counseling, as well as relaxation services such as full body massages. At the salon, a special promotion is being offered until Aug. 31. Customers getting Japanese Straightening service (priced from $300) will receive one free bottle of Milbon Nigelle ER Treatment (equivalent to $30), the optimal home care treatment for straight hair.

Location. 1550 Lemoine Ave.
Fort Lee, NJ 07024
TEL. 201 461-3637
www.toshhair.com

Online Shopping Deal for Chopsticks NY Readers

Jmarket.com



Find both modern and traditional items from Japan on Jmarket.com, an online marketplace selling goods from anime, J-pop, pottery, interior decorations to fashion apparel with over 10,000 items in a wide range of categories. Chopsticks NY readers can receive 10% cash back on all items when entering CSNY63 in the "coupon code" box during checkout.

This promotion is valid for purchases made by July 31. Cash back is available only once per customer.

Jmarket.com

10% Off All Hair Services for Chopsticks Readers

HAYATO New York

With the concept of "simple and natural hair designs", HAYATO New York tries to satisfy their customers by harmonizing the beauty inside and outside of each client while also expressing their individual personalities as much as possible. They are now offering a 10% discount for all services (except hair straightening) for first-time customers who mention Chopsticks NY when making an appointment. This discount is valid from July 1 to 31.

Location: 125 E. 23rd St.
(bet. Park & Lexington Aves.)
New York, NY 10010
TEL. 212 673-7373
www.hayatosalons.com

20% Off Haircuts for Chopsticks NY Readers

Salon Oasis

When it comes to beauty, Salon Oasis strives for inspiration and originality. Each of their stylists has a unique vision and technique to assure that customers look their best after every haircut. Chopsticks NY readers who first visit Salon Oasis will receive a 20% discount for haircuts from July 1 to 31. Take this opportunity to experience a warm and comfortable environment with experienced hair stylists.

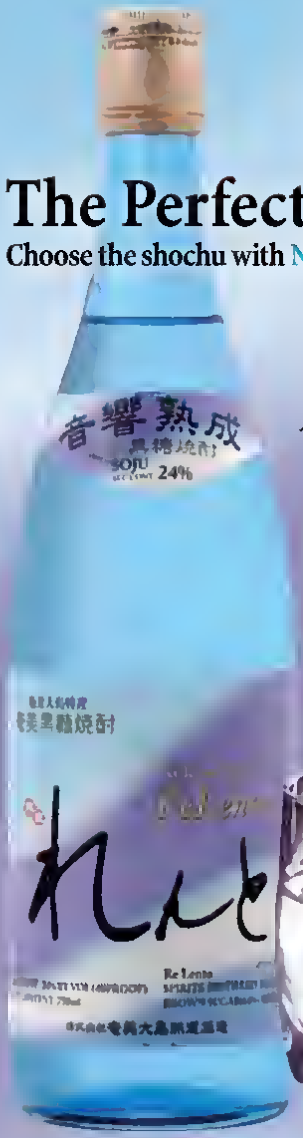
Location: 170 Main St. 2nd Fl.
Fort Lee, NJ 07024
TEL. 201 242-0554
www.salon-oasis.net/index.html

SUPPORTING ORGANIZATION:

amnet · TONTON · Suzuki Farm

The Perfect Shochu to Pair with Sushi

Choose the shochu with NO SUGAR and LOW CALORIES for your healthy sushi meal.

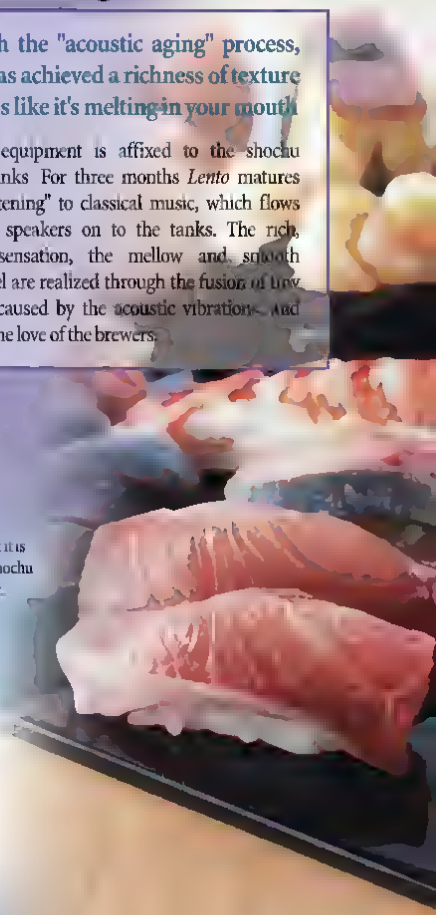


Japan's number one selling brown sugar shochu.

Through the "acoustic aging" process, Lento has achieved a richness of texture that feels like it's melting in your mouth

Acoustic equipment is affixed to the shochu storage tanks. For three months *Lento* matures while "listening" to classical music, which flows from the speakers on to the tanks. The rich, melting sensation, the mellow and smooth mouth-feel are realized through the fusion of tiny particles caused by the acoustic vibrations. And through the love of the brewers.

The best way to drink it is *mizuwari*, one part shochu to one part cold water.



KOKUTO SHOCHU 24%

LENTO

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